

PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre-mixed powder for gelato.
CHARACTERISTICS:	Pre mixed semi-finished powder, special stabilizer suitable for the stabilization of fruit or milk gelato; only for industrial use, not for sale for direct consumption. For hot processing in a pasteurizer.
GENERAL REQUIREMENTS:	This product complies with the current legislation related to its use.

INGREDIENTS (REG. EU n. 1169/2011)

Dextrose, stabilizer: E 412 guar gum, starch.

ALLERGENS

	Absence	Presence (as ingredient)	Possible presence of traces
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	X		
Crustaceans and products thereof;	X		
Eggs and products thereof;	X		
Fish and products thereof,	X		
Peanuts and products thereof	X		
Soybeans and products thereof			X
Milk and products thereof (including lactose)			X
Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof	X		
Celery and products thereof;	X		
Mustard and products thereof;	X		
Sesame seeds and products thereof	X		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂	X		
Lupin and products thereof;	X		
Molluscs and products thereof	X		

PreGel company guarantees the declaration "gluten free" exclusively for products whose package is original and intact.

ORGANOLEPTIC DESCRIPTION

TASTE	Neutral	COLOUR	White
SMELL	Neutral	APPEARANCE	Powder

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	HUMIDITY	-

MICROBIOLOGICAL PARAMETERS

TOTAL PLATE COUNT (30°)	< 50.000 U.F.C./g
TOTAL COLIFORMS	< 100 U.F.C./g
ESCHERICHIA COLI	< 10 U.F.C./g
STAPHYLOCOCCUS AUREUS	< 10 U.F.C./g
SALMONELLA	Absent in 25 g
YEASTS AND MOULDS	< 1000 U.F.C./g

NUTRITION DECLARATION (per 100 g)

ENERGY	1520 kJ / 363 kcal
FAT	< 0.2 g
- OF WHICH SATURATES	< 0.1 g
CARBOHYDRATE	58.2 g
- OF WHICH SUGARS	57.3 g
PROTEIN	1.4 g
SALT	0.45 g

INSTRUCTIONS FOR USE

DOSAGE: 4-5 g for every litre milk (or plant milk) or water.

BALANCING PARAMETERS (per 100 g of product)

SUGARS	57.3 g
FAT	-
SKIM MILK SOLIDS	-
TOTAL SOLIDS	94.1 g

STORAGE – SHELF LIFE

If kept in its original and sealed packaging and stored in a dry and cool place (15°C-20°C, RH% ≤ 65) the product will keep its original state for 3 years.

PACKAGING

NET WEIGHT: 2 kg	FOOD CONTACT PACKAGING: PET/ALU/PE BAG	SECONDARY PACKAGING: CARTON WITH 4 BAGS
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PALLET DATA: *CARTON SIZES (cm) 19*39*30* *N° BOXES PER LAYER- 12*

TRUCK: *N° LAYERS /PALLET - 5* *N° CARTONS/ PALLET - 60* *PALLET HEIGHT - 165*

CONTAINER: *N° LAYERS/PALLET - 6* *N° CARTONS/ PALLET - 72* *PALLET HEIGHT - 195*

NOTES: PreGel S.p.A. reserves the right to make any modification, when useful, to improve the characteristics of the product. Such modifications will be indicated in this technical sheet and will be accompanied by the DATE OF ISSUE and REVISION number. Any modification of ingredients will be reported on the product label.