

PRODUCT DESCRIPTION

DESCRIPTION:	Concentrated classic paste with green/brown deep colour, with taste and smell typical of pistachio.
CHARACTERISTICS:	Semi-finished pre mixed paste for gelato with pistachio flavour; only for industrial use, not for sale for direct consumption.
GENERAL REQUIREMENTS:	This product complies with the current legislation related to its use.

INGREDIENTS (REG. EU n. 1169/2011)

Pistachios (97%), vegetable oil (sunflower), salt, vegetable extracts, emulsifier: E 322 lecithin, certified colour: E 133 Brilliant Blue FCF, antioxidant: E 307 alpha-tocopherol.

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		PISTACHIO	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	Typical of pistachio	COLOUR	Deep green/brown
SMELL	Typical of pistachio	APPEARANCE	Fluid paste

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	HUMIDITY	-

Technical Sheet
**PISTACCHIO VERDE
PRIMAVERA**
(Gluten Free)

ST- 18972

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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	2813 kJ / 672 kcal
FAT	56.7 g
- OF WHICH SATURATES	6.4 g
CARBOHYDRATE	7.8 g
- OF WHICH SUGARS	3.7 g
PROTEIN	21.1 g
SALT	0.53 g

INSTRUCTIONS FOR USE

DOSAGE FOR GELATO:	DOSAGE FOR PASTRY:
- Base 1 kg	at one's pleasure
- Pistacchio verde primavera 100 g	

BALANCING PARAMETERS (per 100 g of product)

SUGARS	3.7 g
FAT	56.7 g
SKIM MILK SOLIDS	-
TOTAL SOLIDS	99.2 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: 3.0 Kg	FOOD CONTACT PACKAGING: PP BUCKET	SECONDARY PACKAGING: CARTON WITH 2 BUCKETS
PALLET DATA: CARTON SIZES (cm) 20*39*17 N° BOXES PER LAYER - 12		
TRUCK: N° LAYERS /PALLET - 9	N° CARTONS/ PALLET - 108	PALLET HEIGHT - 168
CONTAINER: N° LAYERS/PALLET – 10	N° CARTONS/ PALLET – 120	PALLET HEIGHT - 185

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.