

PRODUCT DESCRIPTION

DESCRIPTION/ CHARACTERISTICS:	Semi-finished pre mixed powder for dessert; 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)

Dextrose, sugar, modified starch, stabilizer: E 415 xanthan gum, flavours.

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 "without milk derivatives" / "gluten free" exclusively for products whose package is original and intact.			

ORGANOLEPTIC DESCRIPTION

TASTE	Typical of cream - milk	COLOUR	White-Ivory
SMELL	Typical of cream - milk	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	1578 kJ / 377 kcal
FAT	<0.2 g
- OF WHICH SATURATES	<0.1 g
CARBOHYDRATE	93.6 g
- OF WHICH SUGARS	77.4 g
PROTEIN	<0.2 g
SALT	0.05 g

INSTRUCTIONS FOR USE

PRODUCT FOR SEMIFREDDO DOSAGE: - HAPPYTORTE 300 g - Cream 1 litre Dissolve the product in the cream, add the desired Traditional Paste PreGel and mix in the blender. The finished product can be kept and eaten at the temperature of the gelato display cabinet.	DOSAGE FOR VEGAN SEMIFREDDO: - HAPPYTORTE 330 g - WATER 300 g - NON-DAIRY CREAM 1 litre Accurately mix the product and the water with a whip; then add the previously cooled non-dairy cream and the Traditional Paste and/or Pannacrema Vegan PreGel. Finally whisk at mediumhigh speed for 1 minute.
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BALANCING PARAMETERS (per 100 g of product)

SUGARS	-
FAT	-
SKIM MILK SOLIDS	-
TOTAL SOLIDS	-

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: 1.8 kg	FOOD CONTACT PACKAGING: PET/ALU/PE BAG	SECONDARY PACKAGING: CARTON WITH 8 BAGS
PALLET DATA: CARTON SIZES (cm) 29*39*30 N° BOXES PER LAYER - 8		
TRUCK: N° LAYERS /PALLET - 5	N° CARTONS/ PALLET – 40	PALLET HEIGHT – 165
CONTAINER: N° LAYERS/PALLET – 6	N° CARTONS/ PALLET – 48	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.