

PRODUCT DESCRIPTION

DESCRIPTION:	Topping with taste, colour and smell typical of forest berries.
CHARACTERISTICS:	Semi-finished pre mixed paste for decorating confections and gelato with forest berries 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)

Sugar syrup (sugar, water), forest berries (strawberries, blackberries, bilberries, blackcurrants) (40%), glucose syrup, flavours, acidifier: E 330 citric acid, vegetable extracts, stabilizer: E 440i pectin, preservative: E 202 potassium sorbate, certified colour: E 162 beetroot red.

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	Typical of forest berries	COLOUR	Fuscia
SMELL	Typical of forest berries	APPEARANCE	Thick paste with forest berries pieces

PHYSICAL AND CHEMICAL PARAMETERS

Aw	0.841 ± 0.025	Bx°	63.00 ± 1.00
pH	2.80 ± 0.50	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	1013 kJ / 242 kcal
FAT	0.4 g
- OF WHICH SATURATES	<0.1 g
CARBOHYDRATE	58.4 g
- OF WHICH SUGARS	52.5 g
PROTEIN	0.2 g
SALT	0.09 g

INSTRUCTIONS FOR USE

DOSAGE FOR GELATO: at one's pleasure	DOSAGE FOR PASTRY: at one's pleasure
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Arabeschi® Forest Berries N is to be used for decorating confections and gelato products. Arabeschi® Forest Berries N is to be added cold in order to avoid melting the gelato; refrigeration prior to use is recommended.

Caution: in case of product separation mix thoroughly with a clean and dry spatula before each and every use

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: 3.0 kg	FOOD CONTACT PACKAGING: PP BUCKET	SECONDARY PACKAGING: CARTON WITH 2 BUCKETS
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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.