

PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre-mixed powder for gelato.
CHARACTERISTICS:	The product is to be used cold, it allows obtaining a neutral base for gelato with fruit flavour. Granfruttosa yields a creamy and manageable fruit flavoured gelato; 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, alimentary fibres, fructose, emulsifier: E 471 mono- and diglycerides of fatty acids, E 477 propane-1,2-diol esters of fatty acids, stabilizer: E 412 guar gum, E 415 xanthan gum, E 466 carboxymethylcellulose, 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 "gluten free" exclusively for products whose package is original and intact.			

* Produced in a factory that also uses soy, milk, eggs, peanuts and nuts

ORGANOLEPTIC DESCRIPTION

TASTE	Neutral	COLOUR	White
SMELL	Neutral	APPEARANCE	Powder

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	HUMIDITY	-

Technical Sheet
GRANFRUTTOSA
(Gluten Free)**ST- 23908**

Rev. 8.1 dd 24/02/16

Pag. 2/2

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	1545 kJ / 369 kcal
FAT	3.0 g
- OF WHICH SATURATES	2.9 g
CARBOHYDRATE	76.8 g
- OF WHICH SUGARS	76.4 g
PROTEIN	< 0.2 g
SALT	0.05 g

INSTRUCTIONS FOR USE**DOSAGE:**

- Granfruttosa	60 g	- Granfruttosa	50 g	<i>For gelato with 40% fruit :</i>	
- Sugar	300 g	- Sugar	250 g	- Granfruttosa	60 g
- Water	1 litre	- Water	0.5 litres	- Sugar	260 g
- Fortefrutto® PreGel	100 g	- Milk	0.5 litres	- Water	470 g
		- Fortefrutto® PreGel	100 g	- Pulped fruits	530 g

BALANCING PARAMETERS (per 100 g of product)

SUGARS	76.4 g
FAT	3.0 g
SKIM MILK SOLIDS	-
TOTAL SOLIDS	93.5 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: 2.0 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.