

Technical Sheet

AMARETTO

ST- 50002

Rev. 6.1 dd 02/03/16

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PRODUCT DESCRIPTION

DESCRIPTION:	Concentrated classic paste with taste, colour and smell typical of amaretto.
CHARACTERISTICS:	Semi-finished pre mixed paste for gelato with amaretto 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)

Almonds, macaroons (sugar, **almonds, egg white, skimmed milk powder**, flavours, baking powder: E 500ii sodium hydrogen carbonate) (25%), sugar, cocoa, **hazelnuts, vegetable fat (peanuts)**, flavours, emulsifier: E 471 mono- and diglycerides of fatty acids, E 322 lecithin, **milk powder**, 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		HAZLENUT ALMOND	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		

ORGANOLEPTIC DESCRIPTION

TASTE	Typical of amaretto	COLOUR	Amaretto
SMELL	Typical of amaretto	APPEARANCE	Thick paste with amaretto grain

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	HUMIDITY	-

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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	2244 kJ / 536 kcal
FAT	31.1 g
- OF WHICH SATURATES	4.2 g
CARBOHYDRATE	41.7 g
- OF WHICH SUGARS	37.6 g
PROTEIN	13.1 g
SALT	0.60 g

INSTRUCTIONS FOR USE

DOSAGE FOR GELATO:	DOSAGE FOR PASTRY:
- Base 1 kg	at one's pleasure
- Amaretto paste 50 g	

BALANCING PARAMETERS (per 100 g of product)

SUGARS	37.5 gr
FAT	31.0 gr
SKIM MILK SOLIDS	0.1 gr
TOTAL SOLIDS	98.7 gr

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: 6.0 Kg	FOOD CONTACT PACKAGING: PP BUCKET	SECONDARY PACKAGING: CARTON WITH 2 BUCKETS
PALLET DATA: CARTON SIZES (cm) 19*39*25 N° BOXES PER LAYER- 12		
TRUCK: N° LAYERS /PALLET - 6	N° CARTONS/ PALLET - 72	PALLET HEIGHT - 165
CONTAINER: N° LAYERS/PALLET - 7	N° CARTONS/ PALLET - 84	PALLET HEIGHT – 190

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.