

PRODUCT DESCRIPTION

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

Sweetmeat (hazelnuts, sugar, glucose syrup), vegetable oil (peanuts), hazelnuts, soya proteins, emulsifier: E 471 mono- and diglycerides of fatty acids, flavours, 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		HAZELNUT	
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 brittle	COLOUR	Brown
SMELL	Typical of brittle	APPEARANCE	Thick paste with pieces of brittle

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 LABELLING

ENERGY VALUE	595 kcal /100g
CARBOHYDRATES	57.80 g
PROTEIN	7.11 g
FAT	29.50 g

INSTRUCTIONS FOR USE**DOSAGE FOR GELATO:**

- Base	1 Kg
- Croccangelo®	70-100 g

Croccangelo® tends to melt during the ice cream manufacturing; in order to keep its pieces big enough, we suggest you add the paste halfway through the freezing process.

DOSAGE FOR PASTRY: at one's pleasure

BALANCING PARAMETERS (per 100 g of product)

SUGARS	24.0 g
FAT	29.5 g
SKIM MILK SOLIDS	-
TOTAL SOLIDS	97.8 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: 2.5 Kg	FOOD CONTACT PACKAGING: PP BUCKET	SECONDARY PACKAGING: CARTON WITH 2 BUCKETS
------------------------------	---	--

PALLET DATA : SIZES 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.