

### PRODUCT DESCRIPTION

<b>DESCRIPTION:</b>	Semi-finished pre mixed paste.
<b>CHARACTERISTICS:</b>	Semi-finished pre mixed paste for gelato with chocolate flavour; only for industrial use, not for sale for direct consumption.
<b>GENERAL REQUIREMENTS:</b>	This product complies with the current legislation related to its use.
<b>INDICATIONS:</b>	Gluten free.

### INGREDIENTS (REG. EU n. 1169/2011)

Cocoa, vegetable fat ( palm, sunflower ), sugar, **soya proteins**, chocolate (cocoa, cocoa butter, sugar, flavours), emulsifier: E 471 mono- and diglycerides of fatty acids, E 322 lecithin, flavours, antioxidant: E 307 alpha-tocopherol.

### ALLERGENS

	Absence	Presence (as ingredient)	Possible presence of traces
Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats 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			Nuts
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 expressed as SO <sub>2</sub>	X		
Lupin and products thereof	X		
Molluscs and products thereof	X		

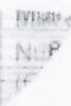
PreGel company guarantees the declaration "gluten free" exclusively for products whose package is original and intact.

### ORGANOLEPTIC DESCRIPTION

<b>TASTE</b>	Typical of chocolate	<b>COLOUR</b>	Dark brown
<b>SMELL</b>	Typical of chocolate	<b>APPEARANCE</b>	Thick and homogeneous paste

### PHYSICAL AND CHEMICAL PARAMETERS

<b>Aw</b>	-	<b>Bx°</b>	-
<b>pH</b>	-	<b>HUMIDITY (%)</b>	-



**MICROBIOLOGICAL PARAMETERS**

TOTAL PLATE COUNT (30°C)	< 50000 u.f.c./g
TOTAL COLIFORMS	< 100 u.f.c./g
ESCHERICHIA COLI	< 10 u.f.c./g
STAPHILOCOCCUS AUREUS	< 10 u.f.c./g
SALMONELLAE	Absent in 25 g
YEAST AND MOULDS	< 1000 u.f.c./g

**NUTRITION DECLARATION (per 100 g)**

<b>ENERGY</b>	<b>2093 / 500 (kJ / kcal)</b>
FAT	40.6 g
- OF WHICH SATURATES	10.5 g
CARBOHIDRATE	16.3 g
- OF WHICH SUGARS	10.1 g
PROTEIN	13.5 g
SALT	0.21 g

**INSTRUCTION FOR USE**

DOSAGE FOR GELATO: 100-150 g/ kg of mix; 14-21 oz/US gal of mix. FOR PASTRY: for mousses, semifreddo, etc.

We suggest you keep the tin in a warm place before use to make the paste softer and easy to use.

**BALANCING PARAMETERS (per 100 g of product)**

SUGARS (excluding lactose)	10.1 g
FAT	40.6 g
SKIM MILK SOLIDS	-
TOTAL SOLIDS	98.7 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 24 months.

**PACKAGING**

<b>NET WEIGHT:</b>	<b>FOOD CONTACT PACKAGING:</b>	<b>SECONDARY PACKAGING:</b>
6,0 kg	PP BUCKET	CARTON WITH 2 BUCKETS

**PALLET DATA:**

<b>CARTON SIZES (cm)</b>	<b>20X40X25</b>	<b>N° BOXES PER LAYER</b> 12	
	<b>N° LAYERS /PALLET</b>	<b>N° CARTONS/ PALLET</b>	<b>PALLET HEIGHT (cm)</b>
<b>TRUCK:</b>	6	72	165
<b>CONTAINER:</b>	7	84	190
<b>PLANE:</b>	4	48	115

**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.