

PRODUCT DESCRIPTION

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

INGREDIENTS (REG. EU n. 1169/2011)

Hazelnuts, cocoa, sugar, emulsifier: E 322 lecithin, 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		Hazelnuts	Other 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 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 gianduaia	COLOUR	Brown
SMELL	Typical of gianduaia	APPEARANCE	Thick paste with pieces

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	HUMIDITY (%)	-

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
STAPHYLOCOCCUS AUREUS	< 10 u.f.c./g
SALMONELLAE	Absent in 25 g
YEAST AND MOULDS	< 1000 u.f.c./g

PreGel
Just another innovation.

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Technical Sheet
GIANDUIOTTO ROCK

ST-91302

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NUTRITION DECLARATION (per 100 g)

ENERGY	2604 / 622 (kJ / kcal)
FAT	54.1 g
- OF WHICH SATURATES	6.9 g
CARBOHIDRATE	18.9 g
- OF WHICH SUGARS	16.7 g
PROTEIN	14.8 g
SALT	0.21 g

INSTRUCTION FOR USE

DOSAGE FOR GELATO: 150-170 g/kg of mix; 21-24 oz/US gal of mix. FOR PASTRY: for mousses, semifreddo, etc.

BALANCING PARAMETERS (per 100 g of product)

SUGARS (excluding lactose)	16.7 g
FAT	54.1 g
SKIM MILK SOLIDS	-
TOTAL SOLIDS	99.1 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 36 months.

PACKAGING

NET WEIGHT:	FOOD CONTACT PACKAGING:	SECONDARY PACKAGING:
5,0 kg	PP BUCKET	CARTON WITH 2 BUCKETS

PALLET DATA:

CARTON SIZES (cm)	20X40X25	N° BOXES PER LAYER	12
SKW:	N° LAYERS /PALLET	N° CARTONS/PALLET	PALLET HEIGHT (cm)
TRUCK:	6	72	165
CONTAINER:	7	84	190
PLANE:	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.