

### PRODUCT DESCRIPTION

<b>DESCRIPTION:</b>	Concentrated Fortefrutto® paste with taste, colour and smell typical of bilberry.
<b>CHARACTERISTICS:</b>	Semi-finished pre mixed paste for gelato with bilberry 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.

### INGREDIENTS

Glucose syrup, bilberries, sugar, acidifier: E 330, stabilizer: E 440i, flavours.

### ALLERGENS

	Absence	Presence (as ingredient)	Possible presence of traces
Cereals containing gluten (i.e. 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 (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, Queensland nuts) 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 expressed as SO <sub>2</sub>	X		
Lupin and products thereof	X		
Molluscs and products thereof	X		

### ORGANOLEPTIC DESCRIPTION

<b>TASTE</b>	Typical of bilberry	<b>COLOUR</b>	Deep purple
<b>SMELL</b>	Typical of bilberry	<b>APPEARANCE</b>	Thick and homogeneous paste

### PHYSICAL AND CHEMICAL PARAMETERS

Aw	0.710 ± 0.025	Bx°	75.00 ± 1.00
pH	1.70 ± 0.50	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

<b>ENERGY VALUE</b>	<b>305 kcal /100g</b>
CARBOHYDRATES	66.30 g
PROTEIN	0.35 g
FAT	<0.05 g

### INSTRUCTIONS FOR USE

#### DOSAGE FOR GELATO:

– Fortefrutto® Paste	100 g	– Fortefrutto® Paste	50 g	Use to strengthen the taste of a gelato made with fresh fruit: 20-30 g/kg
– Fruttosa PreGel	50 g	– Totalbase® PreGel	80 g	
– Sugar	300 g	– Sugar	300 g	
– Water	1 litre	– Water	1 litre	

DOSAGE FOR PASTRY: at one's pleasure.

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

SUGARS	48.0 g
FAT	-
SKIM MILK SOLIDS	-
TOTAL SOLIDS	77.6 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

#### FOOD CONTACT PACKAGING:

3.0 kg PP BUCKET

#### SECONDARY PACKAGING:

CARTON WITH 2 BUCKETS

**PALLET DATA** :SIZES 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.