

PRODUCT DESCRIPTION

DESCRIPTION:	Concentrated Fortefrutto® paste with taste, colour and smell typical of grape.
CHARACTERISTICS:	Semi-finished pre-mixed paste for gelato with grape 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

Glucose syrup, grape-juice, sugar, acidifier: E 330, stabilizer: E 440i, flavours, preservative: E 220 sulphur dioxide (as residue).

ALLERGENS

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 ₂		X	
Lupin and products thereof	X		
Molluscs and products thereof	X		

ORGANOLEPTIC DESCRIPTION

TASTE	Typical of grape	COLOUR	Grape
SMELL	Typical of grape	APPEARANCE	Thick and homogeneous paste

PHYSICAL AND CHEMICAL PARAMETERS

Aw	0.700 ± 0.025	Bx°	75.00 ± 1.00
pH	2.20 ± 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

ENERGY VALUE	295 kcal /100g
CARBOHYDRATES	67.50 g
PROTEIN	0.32 g
FAT	<0.05 g

INSTRUCTIONS FOR USE

DOSAGE FOR GELATO:

- Fortefrutto® Paste 70-100 g	- Fortefrutto® Paste 100 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	50.0 g
FAT	-
SKIM MILK SOLIDS	-
TOTAL SOLIDS	71.4 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 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.