



PRE GEL S.P.A.
Sede legale: Via 11 Settembre
2001 n. 5/A 42019 Arceto –
Scandiano (R.E.)
Ufficio/Stabilimento:
Via Comparoni, 64
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Technical Sheet MASCARPONE 30

ST-04544

Rev. 9.3 dated
03/06/2022

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PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre mixed powder.
CHARACTERISTICS:	Semi-finished pre mixed powder for gelato and pastry with mascarpone 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)

Skimmed milk powder, dextrose, mascarpone cheese powder (3%), flavours

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	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		

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

ORGANOLEPTIC DESCRIPTION

TASTE	Typical of mascarpone	COLOUR	Straw yellow
SMELL	Typical of mascarpone	APPEARENCE	Powder

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	HUMIDITY (%)	-

MICROBIOLOGICAL PARAMETERS

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



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NUTRITION DECLARATION (per 100 g)

ENERGY	1549 / 370 (kJ / kcal)
FAT	2.2 g
- OF WHICH SATURATES	1.6 g
CARBOHIDRATE	65.9 g
- OF WHICH SUGARS	63.3 g
PROTEIN	20.7 g
SALT	0.22 g

Reg. (UE) 649/2019

Trans fat/fat	≤ 2%
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INSTRUCTION FOR USE

DOSAGE FOR GELATO:	DOSAGE FOR PASTRY:
30 g/kg (4 oz/US gal) of mix.	40-50 g/kg (5-7 oz/US gal) of cream, whipped cream, semifreddo, etc...

BALANCING PARAMETERS (per 100 g of product)

SUGARS (excluding lactose)	27.8
FAT	2.2
SKIM MILK SOLIDS	64.2
TOTAL SOLIDS	95.3

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

NET WEIGHT:	FOOD CONTACT PACKAGING:	SECONDARY PACKAGING:
2,0 kg	PET/ALU/PE BAG	CARTON WITH 4 BAGS

PALLET DATA:

CARTON SIZES (cm)	19X39X30	N° BOXES PER LAYER	12
	N° LAYERS /PALLET	N° CARTONS/ PALLET	PALLET HEIGHT (cm)
TRUCK:	5	60	165
CONTAINER:	6	72	195
PLANE:	4	48	135

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.