

PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre-mixed powder with white colour with smell and taste typical of yoghurt.
CHARACTERISTICS:	Semi-finished pre mixed powder for whipped cream specialties; only for industrial use, not for sale for direct consumption.
GENERAL REQUIREMENTS:	This product complies with the current legislation related to its use.

INGREDIENTS

Sugar, dextrose, skimmed yoghurt powder, modified starch, dehydrated glucose syrup, flavours, acidifier: E 330, skimmed milk powder.

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 yoghurt	COLOUR	White
SMELL	Typical of yoghurt	APPEARANCE	Powder

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	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	380 kcal /100g
CARBOHYDRATES	86.50 g
PROTEIN	6.80 g
FAT	<0.05 g

INSTRUCTIONS FOR USE**DOSAGE:**

- Soffiopan [®] Yoghurt	150 g
- Water	200 g
- Cream	750 g

All ingredients can be mixed together at the same time in a high speed mixer at maximum speed. Put the dessert in a freezer at -20°C for abt.10 minutes, then preserve it at a temperature between -2° and +2°C.

BALANCING PARAMETERS (per 100 g of product)

SUGARS	-
FAT	-
SKIM MILK SOLIDS	-
TOTAL SOLIDS	-

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 2 years.

PACKAGING**FOOD CONTACT PACKAGING:**

1.50 Kg PE/PI BAG

SECONDARY PACKAGING:

CARTON WITH 4 BAGS

PALLET DATA :SIZES 19*39*30 N° BOXES PER LAYER - 12**TRUCK:** N° LAYERS /PALLET - 5 N° CARTONS/ PALLET- 60 PALLET HEIGHT - 165**CONTAINER:**N° LAYERS/PALLET - 6 N° CARTONS/ PALLET - 72 PALLET HEIGHT - 195

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.