

PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre-mixed powder for gelato with melon taste.
CHARACTERISTICS:	The product is to be used cold and allows obtaining a creamy and mixed gelato with melon taste. 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, bulking agent: E 953, dextrose, alimentary fibres, emulsifier: E 471, E 472b, E 477, stabilizer: E 412, E 410, E 407, acidifier: E 330, flavours, maltodextrin, soya proteins, vegetable extracts, certified colour: E 160a

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	*		
Fish and products thereof	X		
Peanuts and products thereof	*		
Soybeans and products thereof		X	
Milk and products thereof (including lactose)	*		
Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, Queensland nuts) and products thereof	*		
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		

* Produced in a factory that also uses soy, milk, eggs, peanuts and nuts.

ORGANOLEPTIC DESCRIPTION

TASTE	Melon	COLOUR	Orange
SMELL	Melon	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	355 kcal /100g
CARBOHYDRATES	73.00 g
PROTEIN	1.10 g
FAT	<0.05 g

INSTRUCTIONS FOR USE

DOSAGE:	DOSAGE WITH GELATO WITH FRESH FRUIT:
- Melon Sprint 1.1 kg (1 bag)	- Melon Sprint 1.1 kg (1 bag)
- Water 2.5 litres	- Pulped melons 800 gr
	- Water 2.1 litres

Pour the bag content into the water and fruit, shake with a mixer, then pour into the gelato machine. It is recommended to allow the mix to rest in a cool place for approximately 30 minutes prior to batching

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 3 years.

PACKAGING

FOOD CONTACT PACKAGING:	SECONDARY PACKAGING:
1.10 kg PE/PI BAG	CARTON WITH 12 BAGS

PALLET DATA : SIZES 29*39*26	N° BOXES PER LAYER - 8	
TRUCK: N° LAYERS /PALLET - 6	N° CARTONS/ PALLET- 48	PALLET HEIGHT - 171
CONTAINER: N° LAYERS/PALLET - 7	N° CARTONS/ PALLET - 56	PALLET HEIGHT - 197

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.