

### PRODUCT DESCRIPTION

<b>DESCRIPTION:</b>	Semi-finished pre mixed powder for gelato with watermelon flavour.
<b>CHARACTERISTICS:</b>	The product is to be used cold, it allows obtaining a creamy batched gelato; 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

Sugar, dextrose, bulking agent: E 953, stabilizer: E 412, E 410, E 407, emulsifier: E 471, E 472b, E 477, flavours, acidifier: E 330, dehydrated glucose syrup, soya proteins, certified colour: E 120, E 160°

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		

\* Produced in a plant that also uses milk, eggs, peanuts and nuts.

### ORGANOLEPTIC DESCRIPTION

<b>TASTE</b>	Typical of watermelon	<b>COLOUR</b>	Pink
<b>SMELL</b>	Typical of watermelon	<b>APPEARANCE</b>	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**

<b>ENERGY VALUE</b>	<b>360 kcal /100gr</b>
CARBOHYDRATES	78.70 gr
PROTEIN	1.40 gr
FAT	<0.05 gr

**INSTRUCTIONS FOR USE**

DOSAGE :

- Watermelon sprint 1.1 Kg (1 bag)
- Water 2.5 litres

Vigorously stir the contents of the bag with the water by a mixer, then pour the mixture into the ice cream machine. To achieve the best result, let the mixture mature for abt. 30 minutes in a cool place before freezing.

**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:**

1.1 kg PE/PI BAG

**SECONDARY PACKAGING:**

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.