

**PRODUCT DESCRIPTION**

<b>DESCRIPTION:</b>	Semi-finished pre mixed paste.
<b>CHARACTERISTICS:</b>	Semi-finished pre mixed paste for gelato with peanut flavour, 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.
<b>INDICATIONS:</b>	Gluten free

**INGREDIENTS** (REG. EU n. 1169/2011)

**Peanuts (99,9%),** emulsifier: E 322 lecithin, antioxidant: E 307 alpha-tocopherol

**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			Nuts
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		

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

**ORGANOLEPTIC DESCRIPTION**

<b>TASTE</b>	Typical of roasted peanut	<b>COLOUR</b>	Beige
<b>SMELL</b>	Typical of roasted peanut	<b>APPEARANCE</b>	Fluid paste

**PHYSICAL AND CHEMICAL PARAMETERS**

<b>Aw</b>	-	<b>Bx°</b>	-
<b>pH</b>	-	<b>HUMIDITY (%)</b>	-

**MICROBIOLOGICAL PARAMETERS**

TOTAL PLATE COUNT (30°C)	< 50000 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
SALMONELLAE	Absent in 25 g
YEAST AND MOULDS	< 1000 u.f.c./g

STAMP  
PreGel

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Technical Sheet  
**PEANUT**

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**NUTRITION DECLARATION (per 100 g)**

<b>ENERGY</b>	<b>2683 / 641 (kJ / kcal)</b>
<b>FAT</b>	<b>48.1 g</b>
<b>- OF WHICH SATURATES</b>	<b>7.3 g</b>
<b>CARBOHIDRATE</b>	<b>8.0 g</b>
<b>- OF WHICH SUGARS</b>	<b>3.1 g</b>
<b>PROTEIN</b>	<b>26.2 g</b>
<b>SALT</b>	<b>0.18 g</b>

**INSTRUCTION FOR USE**

DOSAGE FOR GELATO: 120 g /kg of mix; 17 oz/US gal of mix. FOR PASTRY: for mousses, semifreddo, etc.

**BALANCING PARAMETERS (per 100 g of product)**

<b>SUGARS (excluding lactose)</b>	<b>3.1 g</b>
<b>FAT</b>	<b>48.1 g</b>
<b>SKIM MILK SOLIDS</b>	<b>-</b>
<b>TOTAL SOLIDS</b>	<b>99.1 g</b>

**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.

Store the product away from sources of heat to preserve its organoleptic features.

**PACKAGING**

<b>NET WEIGHT:</b>	<b>FOOD CONTACT PACKAGING:</b>	<b>SECONDARY PACKAGING:</b>
2,5 kg	PP BUCKET	CARTON WITH 2 BUCKETS

**PALLET DATA:**

<i>CARTON SIZES (cm)</i>	<i>20X39.5X15</i>	<i>N° BOXES PER LAYER</i>	
	<i>N° LAYERS /PALLET</i>	<i>N° CARTONS/ PALLET</i>	<i>PALLET HEIGHT (cm)</i>
<b>TRUCK:</b>	9	108	150
<b>CONTAINER:</b>	11	132	180
<b>PLANE:</b>	8	96	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.