

PRODUCT DESCRIPTION

DESCRIPTION:	Topping with taste, colour and smell typical of raspberry.
CHARACTERISTICS:	Semi-finished pre mixed paste for decorating confections with raspberry flavour; only for industrial use, not for sale for direct consumption.
GENERAL REQUIREMENTS:	This product complies with the current legislation related to its use.

INGREDIENTS (Reg. EU n. 1169/2011)

Sugar syrup (sugar, water), raspberries (30%), glucose syrup, acidifier: E 330 citric acid, stabilizer: E440i pectin, E 415 xanthan gum, preservative: E 202 potassium sorbate, flavours, certified colour: E163 anthocyanins.

ALLERGENS	Absence	Presence (as ingredient)	Possible presence of traces
Cereals containing gluten, namely: 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, 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 in terms of the total SO ₂	X		
Lupin and products thereof;	X		
Molluscs and products thereof	X		

ORGANOLEPTIC DESCRIPTION

TASTE	Typical of raspberry	COLOUR	Raspberry
SMELL	Typical of raspberry	APPEARANCE	Fluid paste

PHYSICAL AND CHEMICAL PARAMETERS

Aw	0.892 ± 0.025	Bx°	60.00 ± 1.00
pH	2.50 ± 0.50	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	240 kcal /100g
CARBOHYDRATES	58.20 g
PROTEIN	0.91 g
FAT	<0.05 g

INSTRUCTIONS FOR USE

DOSAGE FOR GELATO: at one's pleasure	DOSAGE FOR PASTRY: at one's pleasure
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Arabeschi® Raspberry is to be used for decorating confections and gelato products. Decorate the inside and the surface of gelato with plenty of Arabeschi® Raspberry. Arabeschi® Raspberry does not freeze on contact with gelato. Arabeschi® Raspberry is to be added cold in order to avoid melting the gelato; refrigeration prior to use is recommended.

Note: stir the product in the bucket from the bottom by a dry and clean spatula before using.

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

NET WEIGHT: 3 Kg	FOOD CONTACT PACKAGING: PP BUCKET	SECONDARY PACKAGING: CARTON WITH 2 BUCKETS
PALLET DATA : SIZES 20*39*17 N° BOXES PER LAYER- 12		
TRUCK: N° LAYERS /PALLET - 9	N ° CARTONS/ PALLET- 108	PALLET HEIGHT - 168
CONTAINER: N° LAYERS/PALLET - 10	N° CARTONS/ PALLET - 120	PALLET HEIGHT - 185

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.