

**PRODUCT DESCRIPTION**

<b>DESCRIPTION:</b>	Concentrated Fortefrutto® paste with taste and smell typical of Mojito.
<b>CHARACTERISTICS:</b>	Semi-finished pre mixed paste for gelato with Mojito 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.

**INGREDIENTS**

Glucosee syrup, citrus fruits (orange, lime), sugar, acidifier: E 330, flavours, stabilizer: E 440i, certified colour: E 133.

**ALLERGENS**

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		

**ORGANOLEPTIC DESCRIPTION**

<b>TASTE</b>	Typical of Mojito	<b>COLOUR</b>	Green
<b>SMELL</b>	Typical of Mojito	<b>APPEARANCE</b>	Thick and homogeneous paste

**PHYSICAL AND CHEMICAL PARAMETERS**

Aw	0.670 ± 0.025	Bx°	75.00 ± 1.00
pH	1.90 ± 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**

<b>ENERGY VALUE</b>	<b>300 kcal /100gr</b>
CARBOHYDRATES	67.10 gr
PROTEIN	0.31 gr
FAT	<0.05 gr

**INSTRUCTIONS FOR USE**

<b>DOSAGE FOR GELATO:</b>	<b>DOSAGE FOR SLUSH:</b>
Fortefrutto® Paste      100 g	Fortefrutto® Paste      100 g
Fruttosa PreGel          50 g	Sugar                      170-200 g
Sugar                      300 g	Water                      900 g
Water                      1 litre	Rhum                      100 g

Melt sugar in rhum and water, add the paste and mix into the mixer, then put it in the slush machine.

Slush can be made also pouring the mix in the gelato machine, taking care to take it away when it starts icing.

Or you can put the mix in the freezer at -5°/-8°C, mixing with a spatula di tanto in tanto. After 5-6 hours, the slush is ready.

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

SUGARS	47.0 g
FAT	-
SKIM MILK SOLIDS	-
TOTAL SOLIDS	83.0 g

**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**

<b>FOOD CONTACT PACKAGING:</b>	<b>SECONDARY PACKAGING:</b>
3.0 kg PP BUCKET	CARTON WITH 2 BUCKETS

<b>PALLET DATA</b> :SIZES 20*39*17	N° BOXES PER LAYER- 12	
<b>TRUCK:</b> N° LAYERS/PALLET - 9	N° CARTONS/PALLET- 108	PALLET HEIGHT - 168
<b>CONTAINER:</b> 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.