

PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre mixed powder for gelato with hazelnut flavour.
CHARACTERISTICS:	The product is to be used cold, it allows obtaining a creamy batched gelato and soft serve gelato with hazelnut 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 (Reg. EU n. 1169/2011)

Sugar, **hazelnuts** (24%), dextrose, maltodextrin, **skimmed milk powder**, emulsifier: E 471 mono- and diglycerides of fatty acids, E 472b lactic acid esters of mono- and diglycerides of fatty acids, E 477 propane-1,2-diol esters of fatty acids, stabilizer: E 412 guar gum, E 410 locust bean gum, E 466 carboxymethylcellulose, flavours, antioxidant: E 307 alpha-tocopherol.

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		HAZELNUT	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 hazelnut	COLOUR	Hazelnut
SMELL	Typical of hazelnut	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	440 kcal /100g
CARBOHYDRATES	73.60 g
PROTEIN	6.10 g
FAT	13.20 g

INSTRUCTIONS FOR USE

DOSAGE FOR GELATO: - Hazelnut sprint 1.130 kg (1 bag) - Milk 2.5 litres	DOSAGE FOR SLUSH: - Hazelnut sprint 1.130 kg (1 bag) - Milk 4 litres
Pour the bag content into the milk, shake with a mixer, then pour into the gelato machine. For a better result, it is recommended to allow the mix to rest at room temperature for approximately 30 minutes prior to batching.	Pour the bag content into the milk, shake with a mixer until product has completely dissolved, then pour into the slush machine.

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 2 years.

PACKAGING

NET WEIGHT: 1,130 kg	FOOD CONTACT PACKAGING: PE/PI BAG	SECONDARY PACKAGING: CARTON WITH 10 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.