

PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre mixed powder for gelato with chocolate flavour.
CHARACTERISTICS:	Product for hot processing in a pasteurizer, it allows obtaining a very dark gelato with a strong dark chocolate 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)

Cocoa, sugar, dextrose, emulsifier: E 471 mono- and diglycerides of fatty acids, stabilizer: E 412 guar gum, flavours.

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		

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

ORGANOLEPTIC DESCRIPTION

TASTE	Typical of chocolate	COLOUR	Chocolate
SMELL	Typical of chocolate	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 DECLARATION (per 100 g)

ENERGY	1545 kJ / 369 kcal
FAT	13.3 g
- OF WHICH SATURATES	8.3 g
CARBOHYDRATE	50.5 g
- OF WHICH SUGARS	46.4 g
PROTEIN	10.9 g
SALT	0.65 g

INSTRUCTIONS FOR USE**DOSAGE FOR BATCHED GELATO:**

- Ciocco 200 (Schoko' kiss)	200 g
- Sugar	200 g
- Milk or plant milk	1 litre

Cook the mixture in the pasteurizer at 85° C at least. Let it cool down and freeze.

BALANCING PARAMETERS (per 100 g of product)

SUGARS	46.4 g
FAT	13.3 g
SKIM MILK SOLIDS	- g
TOTAL SOLIDS	97.7 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

NET WEIGHT: 2 kg	FOOD CONTACT PACKAGING: PET/ALU/PE BAG	SECONDARY PACKAGING: CARTON WITH 8 BAGS
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PALLET DATA: CARTON SIZES (cm) 29*39*30 N° BOXES PER LAYER- 8

TRUCK: N° LAYERS /PALLET - 5 N° CARTONS/ PALLET - 40 PALLET HEIGHT - 168

CONTAINER: N° LAYERS/PALLET - 6 N° CARTONS/ PALLET - 48 PALLET HEIGHT - 195

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.