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Technical Sheet  
**PREGELLINA® SPECIALE**  
**MACEDONIA**  
**(GLUTEN FREE)**

**ST-79602**

Rev. 5 dated  
23/04/2013

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**PRODUCT DESCRIPTION**

<b>DESCRIPTION/ CHARACTERISTICS:</b>	Semi-finished pre mixed paste for fruit sauce based; 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**

Sugar syrup (sugar, water), glucose syrup, modified starch, acidifier: E330, antioxidant: E300, preservative: E202.

**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>	Tasteless	<b>COLOUR</b>	Colourless
<b>SMELL</b>	Odourless	<b>APPEARANCE</b>	Thick and homogeneous paste

**PHYSICAL AND CHEMICAL PARAMETERS**

Aw	0.846 ± 0.025	Bx°	66.50 ± 1.00
pH	3.40 ± 0.50	HUMIDITY	-



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**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>290 kcal /100g</b>
CARBOHYDRATES	70.00 g
PROTEIN	<0.02 g
FAT	<0.05 g

**INSTRUCTIONS FOR USE**

PREPARATION FOR FRUIT SALADS - To be used with fresh diced fruit - Recipe:

Blend together:

- Fresh diced fruit 1000 g
- Pregellina® Speciale Macedonia 200 g
- Water 300 g

**Note:** the liquid must always cover the fruit to prevent it from turning brown. Stir the fruit salad frequently and preserve it in a refrigerator. To increase the acidity in fruit preparations, add lemon juice or a few grams of acidifier Frizzi Pre Gel.

**Note:** the product could separate or turn yellow, but this is due to a natural process. We suggest you carefully stir Pregellina® Speciale Macedonia from the bottom before use.

**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**

<b>FOOD CONTACT PACKAGING:</b>	<b>SECONDARY PACKAGING:</b>
3.5 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.