

PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre-mixed powder for gelato with strawberry taste.
CHARACTERISTICS:	The product is to be used cold and allows obtaining a creamy and mixed gelato with strawberry taste.
GENERAL REQUIREMENTS:	This product complies with the current legislation related to its use.

INGREDIENTS

Sugar, dextrose, dehydrated glucose syrup, dehydrated strawberries, acidifier: E 330, stabilizers: E 412, E 410, E 407, emulsifiers: E 471, E 472b, E 477, flavours, soya proteins, vegetable extracts, certified colours: E 120, E 160a.

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	*		
Fish and products thereof	X		
Peanuts and products thereof	*		
Soybeans and products thereof		X	
Milk and products thereof (including lactose)	*		
Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, Queensland nuts) and products thereof	*		
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 ₂	X		
Lupin and products thereof	X		
Molluscs and products thereof	X		

* Produced in a factory that also uses soy, milk, eggs, peanuts and nuts.

ORGANOLEPTIC DESCRIPTION

TASTE	Typical of strawberry	COLOUR	Pink
SMELL	Typical of strawberry	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	385 kcal /100g
CARBOHYDRATES	93.30 g
PROTEIN	1.16 g
FAT	<0.05 g

INSTRUCTIONS FOR USE

<u>Dosage:</u>		<u>Dosage with fresh fruit:</u>	
- Strawberry Sprint N	1.1 kg (1 bag)	- Melone Sprint	1.1 kg (1 bag)
- Water	2.5 litres	- Pulped strawberries	800 gr
<u>Dosage with milk for fior di fragola:</u>		- Water	2.1 litres
- Strawberry Sprint N	1.1 kg (1 bag)		
- Water	2.5 litres		

Pour the bag content into the water and fruit, shake strongly with a whisk or a mixer, let the mix rest for approximately 30 minutes, then pour into the gelato 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 3 years.

PACKAGING

FOOD CONTACT PACKAGING:	SECONDARY PACKAGING:	
1.10 kg PE/PI BAG	CARTON WITH 12 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.