

### PRODUCT DESCRIPTION

<b>DESCRIPTION:</b>	Semi-finished pre-mixed paste.
<b>CHARACTERISTICS:</b>	Semi-finished pre-mixed paste with Mou flavour for pastry decoration, 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.
<b>INDICATIONS:</b>	Gluten free.

### INGREDIENTS (REG. EU n. 1169/2011)

Glucose syrup, **concentrated sugared milk**, sugar syrup (sugar, water), flavours, burnt sugar, modified starch.

### ALLERGENS

	Absence	Presence (as ingredient)	Possible presence of traces
Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats 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 expressed as SO <sub>2</sub>	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

<b>TASTE</b>	Mou	<b>COLOUR</b>	Mou
<b>SMELL</b>	Mou	<b>APPEARANCE</b>	Fluid and homogeneous paste

### PHYSICAL AND CHEMICAL PARAMETERS

<b>Aw</b>	0,710 ± 0,025	<b>Bx°</b>	75,00 ± 1,00
<b>pH</b>	6,15 ± 0,50	<b>HUMIDITY (%)</b>	-

### MICROBIOLOGICAL PARAMETERS

TOTAL PLATE COUNT (30°C)	< 50000 u.f.c./g
TOTAL COLIFORMS	< 100 u.f.c./g
ESCHERICHIA COLI	< 10 u.f.c./g
STAPHILOCOCCUS AUREUS	< 10 u.f.c./g
SALMONELLAE	Absent in 25 g
YEAST AND MOULDS	< 1000 u.f.c./g

### NUTRITION DECLARATION (per 100 g)

<b>ENERGY</b>	<b>1310 / 313 (kJ / kcal)</b>
FAT	2.3 g
- OF WHICH SATURATES	1.5 g
CARBOHIDRATE	68.3 g
- OF WHICH SUGARS	47.6 g
PROTEIN	2.5 g
SALT	0.20 g

### INSTRUCTION FOR USE

At one's pleasure.

Salsa Dessert Topping Mou is to be used only as confectionary products decoration. **Shake well before using.**

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

SUGARS (excluding lactose)	-
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 36 months.

### PACKAGING

<b>NET WEIGHT:</b>	<b>FOOD CONTACT PACKAGING:</b>	<b>SECONDARY PACKAGING:</b>
1,0 kg	PE BOTTLE	CARTON WITH 6 BOTTLES

#### PALLET DATA:

CARTON SIZES (cm)	16,5X24,5X25,5	N° BOXES PER LAYER		21
	N° LAYERS /PALLET	N° CARTONS/ PALLET	PALLET HEIGHT (cm)	
<b>TRUCK:</b>	6	126	168	
<b>CONTAINER:</b>	7	147	193,5	
<b>PLANE:</b>	4	84	117	

**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.