



PRE GEL S.P.A.
Sede legale: Via 11 Settembre
2001 n. 5/A 42019 Arceto –
Scandiano (R.E.)
Ufficio/Stabilimento:
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Technical Sheet

PANNACREMA PISTACHIO

ST-57776

Rev. 3.3 dated
21/12/2023

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PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre mixed paste.
CHARACTERISTICS:	Semi-finished pre mixed paste for pastry with pistachio flavour, only for industrial use, not for sale for direct consumption.
GENERAL REQUIREMENTS:	This product complies with the current legislation related to its use.
INDICATIONS:	Gluten free. Palm oil free.

INGREDIENTS (REG. EU n. 1169/2011)

Sugar, **soya proteins**, **peanut oil**, **hazelnuts**, **almonds**, **pistachios (8%)**, **skimmed milk powder**, **cashew-nuts**, flavours, 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, E 322 lecithin, **walnuts**, vegetable extracts, certified colour: E 133 Brilliant Blue FCF, antioxidant: E 307 alpha-tocopherol.

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		Almonds Hazelnuts Walnuts Pistachio nuts Cashews [anacardi]	
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		
PreGel company guarantees the declaration “gluten free” exclusively for products whose package is original and intact.			

ORGANOLEPTIC DESCRIPTION

TASTE	Typical of pistachio	COLOUR	Green
SMELL	Typical of pistachio	APPEARANCE	Thick and homogeneous paste

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	HUMIDITY (%)	-



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MICROBIOLOGICAL PARAMETERS

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

NUTRITION DECLARATION (per 100 g)

ENERGY	2361 / 564 (kJ / kcal)
FAT	38.9 g
- OF WHICH SATURATES	5.9 g
CARBOHIDRATE	32.2 g
- OF WHICH SUGARS	27.8 g
PROTEIN	19.7 g
SALT	0.12 g

Reg. (UE) 649/2019

Trans fat/fat	≤ 2%
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INSTRUCTION FOR USE

Dosage: 70 g/kg (10 oz/US gal).	
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BALANCING PARAMETERS (per 100 g of product)

SUGARS (excluding lactose)	24.8
FAT	38.9
SKIM MILK SOLIDS	5.3
TOTAL SOLIDS	96.8

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

NET WEIGHT:	FOOD CONTACT PACKAGING:	SECONDARY PACKAGING:
1,1 kg	PET JAR	CARTON WITH 6 JARS

PALLET DATA:

CARTON SIZES (cm)	22X32.5X16	N° BOXES PER LAYER	12
	N° LAYERS /PALLET	N° CARTONS/ PALLET	PALLET HEIGHT (cm)
TRUCK:	10	120	175
CONTAINER:	12	144	207
PLANE:	8	96	143

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.