



PRE GEL S.P.A.
Sede legale: Via 11 Settembre
2001 n. 5/A 42019 Arceto –
Scandiano (R.E.)
Uffici/Stabilimento:
Via Comparoni,64
42122- Reggio Emilia (Italia)
Tel.: +39 0522 394211
Fax: +39 0522 394305
E-mail: info@pregel.com

Technical Sheet

PANNACREMA CHOCOLATE

ST-56576

Rev. 6.3 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 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.
INDICATIONS:	Gluten free. Palm oil free. Vegan.

INGREDIENTS (REG. EU n. 1169/2011)

Low-fat cocoa (50%), **vegetable oil (peanuts), almonds, hazelnuts**, emulsifier: E 471 mono- and diglycerides of fatty acids, E 322 lecithin, flavours, 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	Other nuts
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 chocolate	COLOUR	Dark brown
SMELL	Typical of chocolate	APPEARANCE	Thick and homogeneous paste

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	HUMIDITY (%)	-

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
STAPHILOCOCCUS AUREUS	< 10 c.f.u./g
SALMONELLAE	Absent in 25 g
YEAST AND MOULDS	< 1000 c.f.u./g



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NUTRITION DECLARATION (per 100 g)

ENERGY	2315 / 553 (kJ / kcal)
FAT	49.1 g
- OF WHICH SATURATES	9.3 g
CARBOHIDRATE	5.8 g
- OF WHICH SUGARS	1.1 g
PROTEIN	16.3 g
SALT	0.33 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)	1.1
FAT	49.1
SKIM MILK SOLIDS	/
TOTAL SOLIDS	98.9

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:

<i>CARTON SIZES (cm)</i>	22X32.5X16	<i>N° BOXES PER LAYER</i>	12
	<i>N° LAYERS /PALLET</i>	<i>N° CARTONS/ PALLET</i>	<i>PALLET HEIGHT (cm)</i>
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.