



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

## OVISSIMO®

# ST-70516

Rev. 2.1 dated  
05/09/2022

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### PRODUCT DESCRIPTION

|                              |  |
|------------------------------|--|
| <b>DESCRIPTION:</b>          | Semi-finished pre mixed paste.   |
| <b>CHARACTERISTICS:</b>      | Semi-finished pre mixed paste for gelato and pastry with egg yolk flavour, 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)

**Egg yolks (50%), sugar, flavours.**

### 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> | Typical of egg yolk | <b>COLOUR</b>     | Orange yellow              |
| <b>SMELL</b> | Typical of egg yolk | <b>APPEARANCE</b> | Fluid and homogenous paste |

### PHYSICAL AND CHEMICAL PARAMETERS

|           |               |                     |              |
|-----------|---------------|---------------------|--------------|
| <b>Aw</b> | 0,850 ± 0,025 | <b>Bx°</b>          | 69,00 ± 1,00 |
| <b>pH</b> | 6,25 ± 0,50   | <b>HUMIDITY (%)</b> | -            |

### 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)

|                      |                               |
|----------------------|-------------------------------|
| <b>ENERGY</b>        | <b>1423 / 340 (kJ / kcal)</b> |
| FAT                  | 12.3 g                        |
| - OF WHICH SATURATES | 5.1 g                         |
| CARBOHIDRATE         | 50.1 g                        |
| - OF WHICH SUGARS    | 50.0 g                        |
| PROTEIN              | 7.1 g                         |
| SALT                 | 0.18 g                        |

### Reg. (UE) 649/2019

|               |      |
|---------------|------|
| Trans fat/fat | ≤ 2% |
|---------------|------|

### INSTRUCTION FOR USE

|   |   |
|---|---|
| DOSAGE FOR GELATO:<br>abt. 70 g/kg (10 oz/US gal) of mix. | DOSAGE FOR PATRY:<br>Ovissimo® is suitable for frozen desserts or for the custard used in the pastry. |
|---|---|

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

|                            |      |
|----------------------------|------|
| SUGARS (excluding lactose) | 50.0 |
| FAT                        | 12.3 |
| SKIM MILK SOLIDS           | -    |
| TOTAL SOLIDS               | 72.5 |

### 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.

**Once opened, keep closed the tin, keep refrigerated and use within 3 days.**

### PACKAGING

|                    |                                |                             |
|--------------------|--------------------------------|-----------------------------|
| <b>NET WEIGHT:</b> | <b>FOOD CONTACT PACKAGING:</b> | <b>SECONDARY PACKAGING:</b> |
| 1,1 kg             | GLASS JAR                      | CARTON WITH 6 JARS          |

### PALLET DATA:

|                          |                          |                           |                           |
|--------------------------|--------------------------|---------------------------|---------------------------|
| <i>CARTON SIZES (cm)</i> | <i>22,5X33,5X17</i>      | <i>N° BOXES PER LAYER</i> | <i>11</i>                 |
|                          | <i>N° LAYERS /PALLET</i> | <i>N° CARTONS/ PALLET</i> | <i>PALLET HEIGHT (cm)</i> |
| <b>TRUCK:</b>            | 7                        | 77                        | 134                       |
| <b>CONTAINER:</b>        | 8                        | 88                        | 151                       |
| <b>PLANE:</b>            | 6                        | 66                        | 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.