



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

# Technical Sheet

## BASE DIAMANT 100

**ST-01608**

Rev. 5.4 dated  
01/09/2025

Page 1/2

### PRODUCT DESCRIPTION

|                              |   |
|------------------------------|---|
| <b>DESCRIPTION:</b>          | Semi-finished pre-mixed powder.   |
| <b>CHARACTERISTICS:</b>      | Semi-finished pre-mixed powder for gelato. Product for hot processing in a pasteurizer; 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. Palm oil free  |

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

Dextrose, fully hydrogenated vegetable fat (coconut), **skimmed milk powder**, maltodextrins, stabilizer: E 410 locust bean gum, E 466 carboxymethylcellulose, E 412 guar gum, E 401 sodium alginate, emulsifier: E 471 mono- and diglycerides of fatty acids, E 473 sucrose esters of fatty acids, 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 milk | <b>COLOUR</b>     | White  |
| <b>SMELL</b> | Typical of milk | <b>APPEARENCE</b> | Powder |

### PHYSICAL AND CHEMICAL PARAMETERS

|           |   |                     |   |
|-----------|---|---------------------|---|
| <b>Aw</b> | - | <b>Bx°</b>          | - |
| <b>pH</b> | - | <b>HUMIDITY (%)</b> | - |



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

## BASE DIAMANT 100

**ST-01608**Rev. 5.4 dated  
01/09/2025

Page 2/2

### 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  |

### NUTRITION DECLARATION (per 100 g)

|                      |                               |
|----------------------|-------------------------------|
| <b>ENERGY</b>        | <b>2214 / 529 (kJ / kcal)</b> |
| FAT                  | 31.6 g                        |
| - OF WHICH SATURATES | 29.9 g                        |
| CARBOHIDRATE         | 54.3 g                        |
| - OF WHICH SUGARS    | 49.0 g                        |
| PROTEIN              | 3.2 g                         |
| SALT                 | 1.28 g                        |

### Reg. (UE) 649/2019

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

### INSTRUCTION FOR USE

DOSAGE:

- Base Diamant 100 80-100 g/3.5 oz
- Sugar abt. 230 g/8.1 oz
- Milk 1 litre/35.3 oz

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

|                            |      |
|----------------------------|------|
| SUGARS (excluding lactose) | 37.2 |
| FAT                        | 31.6 |
| SKIM MILK SOLIDS           | 16.4 |
| TOTAL SOLIDS               | 96.1 |

### 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 24 months.

### PACKAGING

|                    |                                |                             |
|--------------------|--------------------------------|-----------------------------|
| <b>NET WEIGHT:</b> | <b>FOOD CONTACT PACKAGING:</b> | <b>SECONDARY PACKAGING:</b> |
| 1,5 kg             | PET/ALU/PE BAG                 | CARTON WITH 8 BAGS          |

### PALLET DATA:

|                          |                          |                           |                           |
|--------------------------|--------------------------|---------------------------|---------------------------|
| <b>CARTON SIZES (cm)</b> | <b>29.5X39X30</b>        | <b>N° BOXES PER LAYER</b> | <b>8</b>                  |
|                          | <b>N° LAYERS /PALLET</b> | <b>N° CARTONS/ PALLET</b> | <b>PALLET HEIGHT (cm)</b> |
| <b>TRUCK:</b>            | 5                        | 40                        | 165                       |
| <b>CONTAINER:</b>        | 6                        | 48                        | 195                       |
| <b>PLANE:</b>            | 4                        | 32                        | 135                       |

**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.