

PRE GEL S.P.A.
Sede legale: Via 11 Settembre
2001 n. 5/A 42019 Arceto —
Scandiano (R.E.)
Uffici/Stabilimento:
Via Comparoni,64
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Technical Sheet **BASE DIAMANT 100**

ST-01608

Rev. 5.3 dated 10/10/2022

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PRODUCT DESCRIPTION			
DESCRIPTION:	Semi-finished pre-mixed powder.		
CHARACTERISTICS:	Semi-finished pre-mixed powder for gelato. Product for hot processing in a pasteurizer; 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)

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.

Possible presence of traces	Presence (as ingredient)	Absence	ALLERGENS		
		X	Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof		
		Х	Crustaceans and products thereof		
		Χ	Eggs and products thereof		
		Х	Fish and products thereof		
		Х	Peanuts and products thereof		
Χ			Soybeans and products thereof		
	X		Milk and products thereof (including lactose)		
		X	Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof		
		Х	Celery and products thereof		
		Х	Mustard and products thereof		
		Х	Sesame seeds and products thereof		
		x	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2		
		Χ	Lupin and products thereof		
		Χ	Molluscs and products thereof		
		X X X X	Mustard and products thereof Sesame seeds and products thereof Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2 Lupin and products thereof		

PreGel company guarantees the declaration "gluten free" exclusively for products whose package is original and intact.

ORGANOLEPTIC DESCRIPTION			
TASTE	Typical of milk	COLOUR	White
SMELL	Typical of milk	APPEARENCE	Powder

PHYSICAL AND CHEMICAL PARAMETERS			
Aw	-	Bx°	-
рН	-	HUMIDITY (%)	-



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MICROBIOLOGICA	AL PARAMETERS
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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)			
ENERGY	2214 / 529 (kJ / kcal)		
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					
NET WEIGHT:	FOOD CONTACT PACKAG		SING:	SECONDARY P	ACKAGING:
1,5 kg	PET/ALU/PE BAG			CARTON WITH 8 BAGS	
	PALLET DATA:				
CARTON SIZES (cm) 29,5X39X30		N° BOXES PER LAYER 8			
	N° LAYERS /PALLET		N° CART	ONS/ PALLET	PALLET HEIGHT (cm)
TRUCK:	5		40		165
CONTAINER:	6		48		195
PLANE:	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.