

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 394205
E-mail: info@pregel.com

## Technical Sheet CREMISSIMA

ST-56608

Rev. 3.3 dated 05/12/2023

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PRODUCT DESCRIPTION			
DESCRIPTION:	Semi-finished pre-mixed powder.		
CHARACTERISTICS:	Semi-finished pre-mixed powder for gelato, only for industrial use, not for sale for direct consumption. Product for hot processing in a pasteurizer.		
GENERAL REQUIREMENTS:	This product complies with the current legislation related to its use.		
INDICATIONS:	Gluten free.		

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

Dextrose, **skimmed milk powder**, emulsifier: E 471 mono- and diglycerides of fatty acids, E 473 sucrose esters of fatty acids, stabilizer: E 410 locust bean gum, E 412 guar gum, E 466 carboxymethylcellulose, flavours, certified colour: E 160a beta-carotene.

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	Х		
Soybeans and products thereof			Χ
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	x		
Celery and products thereof	Х		
Mustard and products thereof	Х		
Sesame seeds and products thereof	Х		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2	x		
Lupin and products thereof	Х		
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 cream	COLOUR	White ivory
SMELL	Typical of cream	APPEARENCE	Powder

PHYSICAL AND CHEMICAL PARAMETERS			
Aw	-	Bx°	-
рН	-	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		
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	1582 / 378 (kJ / kcal)		
FAT	4.5 g		
- OF WHICH SATURATES	4.2 g		
CARBOHIDRATE	74.1 g		
- OF WHICH SUGARS	73.7 g		
PROTEIN	5.8 g		
SALT	0.99 g		

Reg. (UE)	649/2019
Trans fat/fat	≤ 2%

### **INSTRUCTION FOR USE**

DOSAGE: CREMISSIMA 50 g/1.8 oz, SUGAR 220-250 g/7.8-8.8 oz, MILK 1 litre/35.3 oz.

BALANCING PARAMETERS (per 100 g of product)			
SUGARS (excluding lactose)	63.3		
FAT	4.5		
SKIM MILK SOLIDS	17.7		
TOTAL SOLIDS	92.7		

### 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:		SING:	SECONDARY PACKAGING:	
2,0 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°		N° CARTO	NS/ 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.