

PRE GEL S.P.A.
Sede legale: Via 11 Settembre
2001 n. 5/A 42019 Arceto –
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Technical Sheet **LEMON 50**

ST-04044

Rev. 11.1 dated 30/04/2024

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PRODUCT DESCRIPTION			
DESCRIPTION:	Semi-finished pre mixed powder.		
CHARACTERISTICS:	Semi-finished pre mixed powder for Italian "Gelato" with lemon 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. Vegan.		

INGREDIENTS (REG. EU n. 1169/2011)

Dextrose, acidifier: E 330 citric acid, emulsifier: E 471 mono- and diglycerides of fatty acids, E 477 propane-1,2-diol esters of fatty acids, stabilizer: E 412 guar gum, E 466 carboxymethylcellulose, dehydrated lemon juice (3%), starch, 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	Х		
Eggs and products thereof	Χ		
Fish and products thereof	Х		
Peanuts and products thereof	Х		
Soybeans and products thereof			Χ
Milk and products thereof (including lactose)			Χ
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	Χ		
Sesame seeds and products thereof	Χ		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2			X (as residue)
Lupin and products thereof	Х		
Molluscs and products thereof	Х		
PreGel company quarantees the declaration "gluten free" exclusively for pro	ducts whose n	ackage is original	and intact

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

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



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MICROBIOLOGICAL PARAMETERS			
TOTALPLATE 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	1708 / 408 (kJ / kcal)		
FAT	6.8 g		
- OF WHICH SATURATES	4.5 g		
CARBOHIDRATE	62.0 g		
- OF WHICH SUGARS	59.1 g		
PROTEIN	< 0.2 g		
SALT	0.06 g		

Reg. (UE)	649/2019
Trans fat/fat	≤ 2%

INSTRUCTION FOR USE

DOSAGE:

- Lemon 50 50 g/1.8 oz - Sugar 400 g/14.1 oz - Water 1 litre/35.3 oz

BALANCING PARAMETERS (per 100 g of product)			
SUGARS (excluding lactose)	59.1		
FAT	6.8		
SKIM MILK SOLIDS	1		
TOTAL SOLIDS	99.3		

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 PACKAGING:		GING:	SECONDARY PACKAGING:	
2,0 kg	PET/ALU/PE BAG			CARTON WITH 4 BAGS	
	PALLET DATA:				
CARTON SIZES (cm) 19X39X30		N° BOXES PER LAYER 12			
	N° LAYERS	/PALLET N° CART		ONS/ PALLET	PALLET HEIGHT (cm)
TRUCK:	5		60		165
CONTAINER:	6		72		195
PLANE:	4		48		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.