

Technical Sheet  
**FORTEFRUTTO® AMARENA C**  
(Gluten Free)

**ST- 40172**

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Pag. 1/2

**PRODUCT DESCRIPTION**

<b>DESCRIPTION:</b>	Concentrated Fortefrutto® paste with colour, smell and taste typical of amarena-cherry.
<b>CHARACTERISTICS:</b>	Semi-finished pre mixed paste for gelato with amarena-cherry 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.

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

Glucose syrup, sugar, amarena juice and pulp (14%), acidifier: E 330 citric acid, E 334 tartaric acid, stabilizer: E 440i pectin, flavours, certified colour: E 102 Tartrazine, E 122 Carmoisine, E 129 Allura Red AC, E 132 Indigo Carmine.  
E 102, E 122, E 129: May have an adverse effect on activity and attention in children.

<b>ALLERGENS</b>	<b>Absence</b>	<b>Presence (as ingredient)</b>	<b>Possible presence of traces</b>
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof	<b>X</b>		
Crustaceans and products thereof;	<b>X</b>		
Eggs and products thereof;	<b>X</b>		
Fish and products thereof,	<b>X</b>		
Peanuts and products thereof	<b>X</b>		
Soybeans and products thereof	<b>X</b>		
Milk and products thereof (including lactose)	<b>X</b>		
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	<b>X</b>		
Celery and products thereof;	<b>X</b>		
Mustard and products thereof;	<b>X</b>		
Sesame seeds and products thereof	<b>X</b>		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub>	<b>X</b>		
Lupin and products thereof;	<b>X</b>		
Molluscs and products thereof	<b>X</b>		

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

**ORGANOLEPTIC DESCRIPTION**

<b>TASTE</b>	Typical of amarena	<b>COLOUR</b>	Amarena
<b>SMELL</b>	Typical of amarena	<b>APPEARANCE</b>	Thick and homogenous paste

**PHYSICAL AND CHEMICAL PARAMETERS**

<b>Aw</b>	0.700 ± 0.025	<b>Bx°</b>	75.00 ± 1.00
<b>pH</b>	1.70 ± 0.50	<b>HUMIDITY</b>	-

**MICROBIOLOGICAL PARAMETERS**

TOTAL PLATE COUNT (30°)	< 50.000 U.F.C./g
TOTAL COLIFORMS	< 100 U.F.C./g
ESCHERICHIA COLI	< 10 U.F.C./g
STAPHYLOCOCCUS AUREUS	< 10 U.F.C./g
SALMONELLA	Absent in 25 g
YEASTS AND MOULDS	< 1000 U.F.C./g

**NUTRITION DECLARATION (per 100 g)**

<b>ENERGY</b>	<b>1214 kJ / 290 kcal</b>
FAT	< 0.2 g
- OF WHICH SATURATES	< 0.1 g
CARBOHYDRATE	70.7 g
- OF WHICH SUGARS	53.0 g
PROTEIN	< 0.2 g
SALT	0.03 g

**INSTRUCTIONS FOR USE**

**DOSAGE FOR GELATO:**

- Fortefrutto® Paste	100 g	- Fortefrutto® Paste	100 g	Use to strengthen the taste of a gelato made with fresh fruit: 20-30 g/kg
- Fruttosa PreGel	50 g	- Totalbase® PreGel	80 g	
- Sugar	300 g	- Sugar	300 g	
- Water	1 litre	- Water	1 litre	

**DOSAGE FOR PASTRY:** at one's pleasure.

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

SUGARS	53.0 g
FAT	-
SKIM MILK SOLIDS	-
TOTAL SOLIDS	76.5 g

**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 3 years.

**PACKAGING**

<b>NET WEIGHT:</b> 3 kg	<b>FOOD CONTACT PACKAGING:</b> PP BUCKET	<b>SECONDARY PACKAGING:</b> CARTON WITH 2 BUCKETS
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**PALLET DATA:** CARTON SIZES (cm) 20\*39\*17      N° BOXES PER LAYER - 12

**TRUCK:** N° LAYERS /PALLET - 9      N° CARTONS/ PALLET - 108      PALLET HEIGHT - 168

**CONTAINER:** N° LAYERS/PALLET – 10      N° CARTONS/ PALLET – 120      PALLET HEIGHT - 185

**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.