



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

SALSA DESSERT TOPPING

CARAMEL

ST-10106

Rev. 5.4 dated
03/06/2024

Page 1/2

PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished product paste.
CHARACTERISTICS:	Semi-finished product paste with Caramel flavour for gelato and pastry decoration; 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)

Glucose syrup, burnt sugar (40%), sugar, flavours, stabilizer: E 440i pectin

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 ₂	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

TASTE	Typical of caramel	COLOUR	Dark brown
SMELL	Typical of caramel	APPEARENCE	Fluid and homogeneous paste

PHYSICAL AND CHEMICAL PARAMETERS

Aw	0,770 ± 0,025	Bx°	72,75 ± 1,00
pH	2,80 ± 0,50	HUMIDITY (%)	-

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



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

SALSA DESSERT TOPPING CAMEL

ST-10106

Rev. 5.4 dated
03/06/2024

Page 2/2

NUTRITION DECLARATION (per 100 g)

ENERGY	1218 / 291 (kJ / kcal)
FAT	< 0.2 g
- OF WHICH SATURATES	< 0.1 g
CARBOHIDRATE	71.9 g
- OF WHICH SUGARS	49.3 g
PROTEIN	< 0.2 g
SALT	0.04 g

Reg. (UE) 649/2019

Trans fat/fat	na
---------------	----

INSTRUCTION FOR USE

DOSAGE: at one's pleasure.

Salsa Dessert Topping Caramel is to be used as confectionary products decoration.

Shake well before using.

BALANCING PARAMETERS (per 100 g of product)

SUGARS (excluding lactose)	-
FAT	-
SKIM MILK SOLIDS	-
TOTAL SOLIDS	-

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:	SECONDARY PACKAGING:
1,0 kg	PE BOTTLE	CARTON WITH 6 BOTTLES

PALLET DATA:

<i>CARTON SIZES (cm)</i>	<i>16.5X24.5X25.5</i>	<i>N° BOXES PER LAYER</i>	<i>21</i>
	<i>N° LAYERS /PALLET</i>	<i>N° CARTONS/ PALLET</i>	<i>PALLET HEIGHT (cm)</i>
TRUCK:	6	126	168
CONTAINER:	7	147	193,5
PLANE:	5	105	142,5

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.