



PRE GEL S.P.A.
Sede legale: Via 11 Settembre
2001 n. 5/A 42019 Arceto –
Scandiano (R.E.)
Ufficio/Stabilimento:
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Technical Sheet

ARABESCHI® CHOCO- HAZELNUT ROCK

ST-13442

Rev. 3.0 dated
12/02/2024

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PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished product paste.
CHARACTERISTICS:	Semi-finished product paste with chocolate and hazelnut flavours for decorating confections and gelato; only for industrial use, not for sale for direct consumption.
GENERAL REQUIREMENTS:	This product complies with the current legislation related to its use.
INDICATIONS:	Palm oil free

INGREDIENTS (REG. EU n. 1169/2011)

Hazelnuts (48%), sugar, **peanut oil**, wafers (**wheat flour**, **wheat starch**, sugar, vegetable oil (olive), emulsifier: **E 322 soya lecithin**, salt, flavours, baking powder: E 450i disodium diphosphate, E 500ii sodium hydrogen carbonate), low-fat cocoa, **skimmed milk powder**, flavours (with caffeine), emulsifier: E 322 lecithin, antioxidant: E 307 alpha-tocopherol

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		Hazelnuts	Other nuts
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		

ORGANOLEPTIC DESCRIPTION

TASTE	Typical of chocolate and hazelnut	COLOUR	Brown
SMELL	Typical of chocolate and hazelnut	APPEARANCE	Thick paste with pieces

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	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
STAPHYLOCOCCUS 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	2445 / 584 (kJ / kcal)
FAT	43.2 g
- OF WHICH SATURATES	5.2 g
CARBOHIDRATE	38.8 g
- OF WHICH SUGARS	33.4 g
PROTEIN	10.1 g
SALT	0.05 g

Reg. (UE) 649/2019

Trans fat/fat	≤ 2%
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INSTRUCTION FOR USE

Please beware there may be fragments of hazelnut shell.

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 24 months.

PACKAGING

NET WEIGHT:	FOOD CONTACT PACKAGING:	SECONDARY PACKAGING:
3,0 kg	PP BUCKET	CARTON WITH 2 BUCKETS

PALLET DATA:

CARTON SIZES (cm)	20X39.5X15	N° BOXES PER LAYER	12
	N° LAYERS /PALLET	N° CARTONS/ PALLET	PALLET HEIGHT (cm)
TRUCK:	11	132	180
CONTAINER:	13	156	210
PLANE:	9	108	150

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.