



PRE GEL S.P.A.
Sede legale: Via 11 Settembre
2001 n. 5/A 42019 Arceto –
Scandiano (R.E.)
Uffici/Stabilimento:
Via Comparoni,64
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Technical Sheet

CARAMELLATTE CONCENTRATO

ST-27406

Rev. 5.4 dated
04/02/2026

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PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre-mixed paste.
CHARACTERISTICS:	Semi-finished pre-mixed paste for gelato with Mou 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.

INGREDIENTS (REG. EU n. 1169/2011)

Glucose syrup, **concentrated sugared milk**, sugar, flavours, certified colours: E 150a plain caramel, 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	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 milk caramel	COLOUR	Caramel
SMELL	Typical of milk caramel	APPEARENCE	Thick and homogeneous paste

PHYSICAL AND CHEMICAL PARAMETERS

Aw	0,763 ± 0,025	Bx°	75,00 ± 1,00
pH	5,00 ± 0,50	HUMIDITY (%)	22,7



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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	1264 / 302 (kJ / kcal)
FAT	2.1 g
- OF WHICH SATURATES	1.5 g
CARBOHIDRATE	67.9 g
- OF WHICH SUGARS	50.2 g
PROTEIN	1.7 g
SALT	0.18 g

Reg. (UE) 649/2019

Trans fat/fat	≤ 2%
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INSTRUCTION FOR USE

DOSAGE: 25-30 g/kg; 3-4 oz/US gal.

Decorate the inside and the surface of gelato with plenty of Arabeschi CARAMELLlatte PreGel.

BALANCING PARAMETERS (per 100 g of product)

SUGARS (excluding lactose)	47.9 g
FAT	2.1 g
SKIM MILK SOLIDS	4.0 g
TOTAL SOLIDS	77.3 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 36 months.

PACKAGING

NET WEIGHT:	FOOD CONTACT PACKAGING:	SECONDARY PACKAGING:
1,3 kg	PET JAR	CARTON WITH 6 JARS

PALLET DATA:

CARTON SIZES (cm)	21,5X32,5X16,5	N° BOXES PER LAYER	12
	N° LAYERS /PALLET	N° CARTONS/ PALLET	PALLET HEIGHT (cm)
TRUCK:	10	120	180
CONTAINER:	12	144	213
PLANE:	8	96	147

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.