

PRE GEL S.P.A.
Sede legale: Via 11 Settembre
2001 n. 5/A 42019 Arceto –
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Technical Sheet GRAN STRACCIATELLA REALE

ST-26502

Rev. 12.1 dated 11/03/2025

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PRODUCT DESCRIPTION DESCRIPTION: Semi-finished product paste.			
GENERAL REQUIREMENTS:	This product complies with the current legislation related to its use.		
INDICATIONS:	Gluten free. Palm oil free. Vegan.		

INGREDIENTS (REG. EU n. 1169/2011)

Fully hydrogenated vegetable fat (coconut), sugar, low-fat cocoa, emulsifier: E 322 lecithin, flavours, antioxidant: E 307 alpha-tocopherol.

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

ORGANOLEPTIC DESCRIPTION				
TASTE Typical of plain chocolate COLOUR Bro				
SMELL	Typical of plain chocolate	APPEARENCE	Thick paste to heat before use	

PHYSICAL AND CHEMICAL PARAMETERS				
Aw	-	Bx°	-	
рН	-	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	
STAPHILOCOCCUS AUREUS	< 10 c.f.u./g	
SALMONELLAE	Absent in 25 g	
YEAST AND MOULDS	< 1000 c f u /a	

NUTRITION DECLARATION (per 100 g)			
ENERGY	2784 / 665 (kJ / kcal)		
FAT	57.2 g		
- OF WHICH SATURATES	51.1 g		
CARBOHIDRATE	30.6 g		
- OF WHICH SUGARS	29.1 g		
PROTEIN	4.9 g		
SALT	0.31 g		

Reg. (UE)	649/2019
Trans fat/fat	≤ 2%

INSTRUCTION FOR USE

At one's pleasure.

Note: the outcropping of superficial fat hardening and the formation of small lumps are to be considered normal phenomena, solved by heating. Take the desired amount of product, heat it in a bain-marie or microwave until it is completely complete melting (35-38 °C).

Variegate ice cream or other confectionery products as desired at negative temperature.

BALANCING PARAMETERS (per 100 g of product) SUGARS (excluding lactose) -			
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 PACKAG		GING:	SECONDARY P	ACKAGING:
5,0 kg	PP BUCKET			CARTON WITH 2 BUCKETS	
PALLET DATA:					
CARTON SIZES (cm) 20X		20X40X25	N° BOXES PER LAYER 12		
	N° LAYERS .	/PALLET	N° CAR1	ONS/ PALLET	PALLET HEIGHT (cm)
TRUCK:	6		72		165
CONTAINER:	7		84		190
PLANE:	5		60		140

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.