

PRE GEL S.P.A.
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# Technical Sheet GRAN STRACCIATELLA REALE

ST-26506

Rev. 9 dated 16/06/2022

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PRODUCT DESCRIPTION				
DESCRIPTION:	Semi-finished product paste.			
CHARACTERISTICS:	Semi-finished product paste for decorating confections with negative temperature and gelato with dark chocolate 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. 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.

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	Х		
Peanuts and products thereof			Χ
Soybeans and products thereof			Χ
Milk and products thereof (including lactose)			Х
Nuts, namely: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof			Nuts
Celery and products thereof	Х		
Mustard and products thereof	Х		
Sesame seeds and products thereof	Х		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2	X		
Lupin and products thereof	Х		
Molluscs and products thereof	Х		

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

ORGANOLEPTIC DESCRIPTION			
TASTE	Typical of chocolate	COLOUR	Brown
SMELL	Typical of chocolate	APPEARENCE	Thick paste, to be heated 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./g		

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**

DOSAGE: at one's pleasure.

Fat emergence and solidification under cold weather conditions are normal. Melt the product in a bainmarie until completely dissolved (35-38 °C). Variegate gelato or other confectionery products at a negative temperature as desired.

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		1G:	SECONDARY P	ACKAGING:
0,9 kg	PE BOTTLE		CARTON WITH 6 BOTTLES		
	PALLET DATA:				
CARTON SIZES (cm) 16,5X24,5X25,5		16,5X24,5X25,5	N° BOXES PER LAYER 21		
	N° LAYER	S /PALLET	N° CARTONS/ PALLET		PALLET HEIGHT (cm)
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.