



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

ST-73202

Rev. 6.1 dated
20/10/2022

Page 1/2

PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished product paste.
CHARACTERISTICS:	Semi-finished product paste for gelato with salty peanut 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. Vegan.

INGREDIENTS (REG. EU n. 1169/2011)

Peanuts (98%), salt, 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			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		

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

ORGANOLEPTIC DESCRIPTION

TASTE	Typical of peanut	COLOUR	Brown
SMELL	Typical of peanut	APPEARANCE	Paste with pieces

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	HUMIDITY (%)	-

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



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Page 2/2

NUTRITION DECLARATION (per 100 g)

ENERGY	2646 / 632 (kJ / kcal)
FAT	49.2 g
- OF WHICH SATURATES	6.4 g
CARBOHIDRATE	7.8 g
- OF WHICH SUGARS	3.1 g
PROTEIN	25.9 g
SALT	0.99 g

Reg. (UE) 649/2019

Trans fat/fat	≤ 2%
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INSTRUCTION FOR USE

DOSAGE FOR GELATO: 120 g/kg of mix; 17 oz/US gal of mix.	FOR PASTRY: for mousses, semifreddo, etc.
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Store the product away from sources of heat to preserve its organoleptic features.

BALANCING PARAMETERS (per 100 g of product)

SUGARS (excluding lactose)	3.1
FAT	49.2
SKIM MILK SOLIDS	/
TOTAL SOLIDS	99.5

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:
2,5 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.