

PRODUCT DESCRIPTION

DESCRIPTION:	Topping with characteristic color, smell and taste of white chocolate.
CHARACTERISTICS:	Semi-finished pre mixed paste for decorating confections and gelato with white 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.

INGREDIENTS

Sugar, vegetable fat, skimmed milk powder, white chocolate, milk powder, emulsifier: E 322, flavours, antioxidant: E 307, salt, certified colour: E 161b.

ALLERGENS

	Absence	Presence (as ingredient)	Possible presence of traces
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut 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 (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, Queensland nuts) 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		

ORGANOLEPTIC DESCRIPTION

TASTE	Typical of White Chocolate	COLOUR	Ivory
SMELL	Typical of White Chocolate	APPEARANCE	Thick Paste

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	HUMIDITY	-

MICROBIOLOGICAL PARAMETERS

TOTAL PLATE COUNT (30°)	< 50.000 U.F.C./g
TOTAL COLIFORMS	< 100 U.F.C./g
ESCHERICHIA COLI	< 10 U.F.C./g
STAPHYLOCOCCUS AUREUS	< 10 U.F.C./g
SALMONELLA	Absent in 25 g
YEASTS AND MOULDS	< 1000 U.F.C./g

NUTRITION LABELLING

ENERGY VALUE	570 kcal /100g
CARBOHYDRATES	55.20 g
PROTEIN	5.20 g
FAT	36.30 g

INSTRUCTIONS FOR USE

DOSAGE FOR GELATO: at one's pleasure

DOSAGE FOR PASTRY: at one's pleasure

We suggest to serve the product by interchanging layers of gelato with layers of PinoPinguino® Bianco, leaving each layer in the shock freezer for a couple of minutes. PinoPinguino® Bianco can also be directly poured into the tub and served at the cabinet temperature. The product maintains a soft texture at the cabinet gelato temperature.

A possible outcropping of fat on the surface is to be considered an absolutely normal phenomenon. You just have to mix the product using a clean and dry spatula, until you obtain a completely mixed compound.

BALANCING PARAMETERS (per 100 g of product)

SUGARS	-
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 18 months.

PACKAGING**FOOD CONTACT PACKAGING:**

3,0 Kg PP BUCKET

SECONDARY PACKAGING:

CARTON WITH 2 BUCKETS

PALLET DATA : SIZES 20*39*17 N° BOXES PER LAYER- 12**TRUCK:** N° LAYERS/PALLET - 9 N° CARTONS/PALLET- 108 PALLET HEIGHT - 168**CONTAINER:** N° LAYERS/PALLET - 10 N° CARTONS/PALLET - 120 PALLET HEIGHT - 185

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.