



PRE GEL S.P.A.  
Sede legale: Via 11 Settembre  
2001 n. 5/A 42019 Arceto –  
Scandiano (R.E.)  
Ufficio Stabilimento:  
Via Comparoni, 64  
42122- Reggio Emilia (Italia)  
Tel.: +39 0522 394211  
Fax: +39 0522 394305  
E-mail: info@pregel.com

# Technical Sheet

## GRAN STRACCIATELLA REALE

**ST-26502**

Rev. 12 dated  
26/04/2022

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### PRODUCT DESCRIPTION

<b>DESCRIPTION:</b>	Semi-finished product paste.
<b>CHARACTERISTICS:</b>	Semi-finished product paste for decorating confections with negative temperature and gelato with plain chocolate flavour; only for industrial use, not for sale for direct consumption.
<b>GENERAL REQUIREMENTS:</b>	This product complies with the current legislation related to its use.
<b>INDICATIONS:</b>	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	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 <sub>2</sub>	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

<b>TASTE</b>	Typical of plain chocolate	<b>COLOUR</b>	Brown
<b>SMELL</b>	Typical of plain chocolate	<b>APPEARENCE</b>	Thick paste to heat before use

### PHYSICAL AND CHEMICAL PARAMETERS

<b>Aw</b>	-	<b>Bx°</b>	-
<b>pH</b>	-	<b>HUMIDITY (%)</b>	-





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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	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%
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### INSTRUCTION FOR USE

At one's pleasure.

**Note:** fat emergence and solidification under cold weather conditions are normal. Keep the tin in a warm place before use and stir the product.

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).

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

### 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:	SECONDARY PACKAGING:
5.0 kg	PP BUCKET	CARTON WITH 2 BUCKETS

### PALLET DATA:

CARTON SIZES (cm)		20X40X25		N° BOXES PER LAYER		12
	N° LAYERS /PALLET		N° CARTONS/ 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.