



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 FORTEFRUTTO® RASPBERRY N

ST-46272

Rev. 6.0 dated
04/04/2022

Page 1/2

PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished product paste.
CHARACTERISTICS:	Semi-finished product paste for gelato with raspberry 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)

Glucose syrup, sugar, raspberries (16%), acidifier: E 330 citric acid, certified colour: E 162 beetroot red, vegetable extracts, stabilizer: E 440i pectin, flavours.

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	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 (as residue)
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 raspberry	COLOUR	Bright red
SMELL	Typical of raspberry	APPEARANCE	Thick and homogeneous paste

PHYSICAL AND CHEMICAL PARAMETERS

Aw	0,740 ± 0,025	Bx°	76,00 ± 1,00
pH	2,00 ± 0,50	HUMIDITY (%)	-



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 FORTEFRUTTO® RASPBERRY N

ST-46272

Rev. 6.0 dated
04/04/2022

Page 2/2

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	1247 / 298 (kJ / kcal)
FAT	< 0.2 g
- OF WHICH SATURATES	< 0.1 g
CARBOHIDRATE	69.9 g
- OF WHICH SUGARS	55.1 g
PROTEIN	0.2 g
SALT	0.03 g

Reg. (UE) 649/2019

Trans fat/fat	na
---------------	----

INSTRUCTION FOR USE

DOSAGE FOR GELATO:	OR:
- Fortefrutto 100 g (3.5 oz)	- Fortefrutto 100 g (3.5 oz)
- Fruttosa PreGel 50 g (1.8 oz)	- Totalbase PreGel 80 g (2.8 oz)
- Sugar 300 g (10.6 oz)	- Sugar 300 g (10.6 oz)
- Water 1 litre (35.3 oz)	- Water 1 litre (35.3 oz)
Or 20-30 g/kg (4 oz/US gal) as flavour enhancer in fresh fruit gelato.	

BALANCING PARAMETERS (per 100 g of product)

SUGARS (excluding lactose)	55.1
FAT	<0.2
SKIM MILK SOLIDS	/
TOTAL SOLIDS	77.8

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:
3,0 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.