

PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre mixed paste.
CHARACTERISTICS:	Semi-finished pre mixed paste for gelato and confectionary products with egg yolk 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.

INGREDIENTS (REG. EU n. 1169/2011)

Egg yolks (50%), sugar, 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		
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 egg yolk	COLOUR	Orange yellow
SMELL	Typical of egg yolk	APPEARANCE	Fluid and homogenous paste

PHYSICAL AND CHEMICAL PARAMETERS

Aw	0,850 ± 0,025	Bx°	69,00 ± 1,00
pH	6,25 ± 0,50	HUMIDITY (%)	-

MICROBIOLOGICAL PARAMETERS

TOTAL PLATE COUNT (30°C)	< 50000 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
SALMONELLAE	Absent in 25 g
YEAST AND MOULDS	< 1000 u.f.c./g

NUTRITION DECLARATION (per 100 g)

ENERGY	1423 / 340 (kJ / kcal)
FAT	12.3 g
- OF WHICH SATURATES	5.1 g
CARBOHIDRATE	50.1 g
- OF WHICH SUGARS	50.0 g
PROTEIN	7.1 g
SALT	0.18 g

INSTRUCTION FOR USE

DOSAGE FOR GELATO:

abt. 70 g/kg (10 oz/US gal) of mix.

DOSAGE FOR PASTRY:

Ovissimo is suitable for frozen desserts or for the custard used in the pastry.

Dosage for custard:

- Ovissimo 140 g
- Sugar 200 g
- Wheat flour 80 g
- Milk 1 litre

BALANCING PARAMETERS (per 100 g of product)

SUGARS (excluding lactose)	50.0 g
FAT	12.3 g
SKIM MILK SOLIDS	-
TOTAL SOLIDS	72.5 g

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. Once opened, keep closed the tin, keep refrigerated and use within 3 days.

PACKAGING

NET WEIGHT:	FOOD CONTACT PACKAGING:	SECONDARY PACKAGING:
1,1 kg	GLASS JAR	CARTON WITH 6 JARS

PALLET DATA:

CARTON SIZES (cm)	22,5X33,5X17	N° BOXES PER LAYER	11
	N° LAYERS /PALLET	N° CARTONS/ PALLET	PALLET HEIGHT (cm)
TRUCK:	7	77	134
CONTAINER:	8	88	151
PLANE:	6	66	117

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.