



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

SETAGEL® -VELLUTINA®

ST-70462

Rev. 1.0 dated
09/05/2022

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PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre-mixed paste.
CHARACTERISTICS:	Food emulsifier for gelato and pastry, only for industrial use, not for sale for direct consumption, to be added only to foods for which its use is permitted.
GENERAL REQUIREMENTS:	This product complies with the current legislation related to its use.
INDICATIONS:	Gluten free. Vegan.

INGREDIENTS (REG. EU n. 1169/2011)

Water, emulsifier: E 471 mono- and diglycerides of fatty acids, stabilizer: E 420i sorbitol (17%), 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	Tasteless	COLOUR	From light yellow to beige-amber
SMELL	Odourless	APPEARANCE	Thick and homogeneous paste

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	8,70 ± 0,50	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
STAPHILOCOCCUS AUREUS	< 10 c.f.u./g
SALMONELLAE	Absent in 25 g
YEAST AND MOULDS	< 1000 c.f.u./g



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NUTRITION DECLARATION (per 100 g)

ENERGY	1050 / 260 (kJ / kcal)
FAT	20.0 g
- OF WHICH SATURATES	20.0 g
CARBOHIDRATE	17.0 g
- OF WHICH SUGARS	0.5 g
PROTEIN	0.5 g
SALT	< 0.01 g

Reg. (UE) 649/2019

Trans fat/fat	≤ 2%
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INSTRUCTION FOR USE

Dosage for gelato: 4-6 g/kg (1 oz/US gal) of mix.	Dosage for pastry: 25-35 g/kg (4-5 oz/US gal) of mix for almond pastries, sponge cakes, leavened pastes.
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BALANCING PARAMETERS (per 100 g of product)

SUGARS (excluding lactose)	-
FAT	-
SKIM MILK SOLIDS	-
TOTAL SOLIDS	-

STORAGE - SHELF LIFE

Keep cool at about 10-18°C, the product will keep its original state for 18 months.

PACKAGING

NET WEIGHT:	FOOD CONTACT PACKAGING:	SECONDARY PACKAGING:
2,5 kg	PP BUCKET	CARTON WITH 2 BUCKETS

PALLET DATA:

CARTON SIZES (cm)	21X41X16,5	N° BOXES PER LAYER	
	N° LAYERS /PALLET	N° CARTONS/PALLET	PALLET HEIGHT (cm)
TRUCK:	10	70	180
CONTAINER:	11	77	196,5
PLANE:	6	42	114

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.