PreGel

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Technical Sheet
VANILLA SOFT

ST-06108

Rev. 6.2 dated
21/12/2020

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PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre-mixed powder.
CHARACTERISTICS:	Semi-finished pre-mixed powder for soft ice cream with vanilla 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)*

Sugar, **skimmed milk powder,** fully hydrogenated vegetable fat (coconut), dextrose, dehydrated glucose syrup, stabilizer: E 412 guar gum, E 410 locust bean gum, E 466 carboxymethylcellulose, emulsifier: E 471 mono- and diglycerides of fatty acids, E 472a acetic acid esters of mono- and diglycerides of fatty acids, E 472b lactic acid esters of mono- and diglycerides of fatty acids, acidifier: E 330 citric acid, flavours, certified colour: E 160a beta-carotene.

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 (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts (Carya illinoinensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), 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 SO2	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 vanilla	COLOUR	Light yellow
SMELL	Typical of vanilla	APPEARENCE	Powder

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	HUMIDITY (%)	-

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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
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	1871 / 447 (kJ / kcal)
FAT	11.0 g
- OF WHICH SATURATES	10.3 g
CARBOHIDRATE	73.8 g
- OF WHICH SUGARS	70.9 g
PROTEIN	7.5 g
SALT	0.64 g

INSTRUCTION FOR USE

DOSAGE: VANILLA SOFT 1.6 kg/56.4 oz (1 bag), WATER 4 litres/141.1 oz.

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:	
1,6 kg	PET/ALU/PE BAG		CARTON WITH 8 BAGS	

PALLET DATA:

CARTON SIZES (cm)		29,5X39X30		N° BOXES PER LAYER	8
	N° LAYERS /PALLET		N° CARTONS/ PALLET	PALLET HEIGHT (cm)	
TRUCK:	5		40	165	
CONTAINER:	6		48	195	
PLANE:	4		32	135	

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.