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Technical sheet

TOPPING DESSERT SAUCE

VANILLA

(GLUTEN FREE)

ST-86206

Rev. 2 dated
04/09/2014

Pag. 1/2

PRODUCT DESCRIPTION

DESCRIPTION:	Paste with taste, colour and smell typical of vanilla.
CHARACTERISTICS:	Semi-finished pre mixed paste for pastry decoration whit 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.

INGREDIENTS

Sugar syrup (sugar, water), glucose syrup, flavours, concentrated sugared milk, modified starch, stabilizer: E 407, certified colour: E 101i, E 160b.

ALLERGENS

ALLERGENS	Absence	Presence (as ingredient)	Possible presence of traces
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut 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 (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, Queensland nuts) 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		

ORGANOLEPTIC DESCRIPTION

TASTE	Typical of vanilla	COLOUR	Yellow
SMELL	Typical of vanilla	APPEARANCE	Fluid and homogeneous paste

PHYSICAL AND CHEMICAL PARAMETERS

Aw	0.746 ± 0.025	Bx°	73.00 ± 1.00
pH	6.80 ± 0.50	HUMIDITY	-



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MICROBIOLOGICAL PARAMETERS

TOTAL PLATE COUNT (30°)	< 50.000 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
SALMONELLA	Absent in 25 g
YEASTS AND MOULDS	< 1000 U.F.C./g

NUTRITION LABELLING

ENERGY VALUE	310 kcal /100g
CARBOHYDRATES	68.60 g
PROTEIN	0.27 g
FAT	0.44 g

INSTRUCTIONS FOR USE

DOSAGE: at one's pleasure.

The Topping is to be used only as confectionary products decoration. Shake well before use.

BALANCING PARAMETERS (per 100 g of product)

SUGARS	-
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 3 years.

PACKAGING

FOOD CONTACT PACKAGING: 1.0 kg PE BOTTLE	SECONDARY PACKAGING: CARTONS WITH 6 BOTTLES
PALLET DATA :SIZES 16*24*25 N° BOXES PER LAYER- 21	
TRUCK: N° LAYERS /PALLET - 6	N° CARTONS/ PALLET- 126 PALLET HEIGHT - 165
CONTAINER: N° LAYERS/PALLET - 7	N° CARTONS/ PALLET - 147 PALLET HEIGHT - 190

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.