

PRODUCT DESCRIPTION

DESCRIPTION:	Topping with colour, taste and smell typical of caramel biscuit.
CHARACTERISTICS:	Semi-finished pre mixed paste for decorating confections and gelato with caramel biscuit 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

Biscuits (wheat flour, sugar, vegetable oil, burnt sugar, baking powder: E 500ii, soya proteins, salt, spices), vegetable oil, sugar, emulsifier: E 322, salt, flavours, antioxidant: E 307, acidifier: E 330.

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 caramel biscuit	COLOUR	Light brown
SMELL	Typical of caramel biscuit	APPEARANCE	Fluid and homogeneous paste

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	HUMIDITY	-

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	560 kcal /100g
CARBOHYDRATES	61.70 g
PROTEIN	3.80 g
FAT	32.10 g

INSTRUCTIONS FOR USE

DOSAGE FOR GELATO: at one's pleasure

DOSAGE FOR PASTRY: at one's pleasure

Decorate the inside and the surface of gelato with plenty of Arabeschi Otto Caramel Biscotto. Arabeschi Otto Caramel Biscotto may be widely used for pastry to fill and enrich creams. Arabeschi Otto Caramel Biscotto can be also used as paste for gelato with the following dosage:

- to get a delicate taste: 200 g Arabeschi Otto Caramel Biscotto for 1 kg base for gelato; marble the gelato to taste with the same product
- to get a stronger taste: 1 kg Arabeschi Otto Caramel Biscotto, 1 litre milk
- to get a soft gelato: 400 g Arabeschi Otto Caramel Biscotto, 600 ml milk

BALANCING PARAMETERS (per 100 g of product)

SUGARS	42.0 g
FAT	32.1 g
SKIM MILK SOLIDS	-
TOTAL SOLIDS	99.6 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 18 months.

PACKAGING**FOOD CONTACT PACKAGING:**

3.0 Kg PP BUCKET

SECONDARY PACKAGING:

CARTON WITH 2 BUCKETS

PALLET DATA : SIZES 20*39*17 N° BOXES PER LAYER- 12**TRUCK**: N° LAYERS /PALLET - 9 N° CARTONS/ PALLET- 108 PALLET HEIGHT - 168**CONTAINER**: N° LAYERS/PALLET - 10 N° CARTONS/ PALLET - 120 PALLET HEIGHT - 185

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.