

PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre-mixed powder.
CHARACTERISTICS:	Semi-finished pre-mixed powder with yoghurt flavour for traditional and soft gelato, 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, dextrose, **skimmed yoghurt powder**, **skimmed milk powder**, maltodextrins, acidifier: E 330 citric acid, flavours, fully hydrogenated vegetable fat (coconut), 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, E 477 propane-1,2-diol esters of fatty acids.

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			
Fish and products thereof	X		
Peanuts and products thereof			
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 yoghurt	COLOUR	White
SMELL	Typical of yoghurt	APPEARANCE	Powder

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	HUMIDITY (%)	-

MICROBIOLOGICAL PARAMETERS

TOTAL PLATE COUNT (30°C) (Lactic Bacteria excluded)	< 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	1687 / 403 (kJ / kcal)
FAT	1.9 g
- OF WHICH SATURATES	1.8 g
CARBOHIDRATE	91.3 g
- OF WHICH SUGARS	87.5 g
PROTEIN	3.9 g
SALT	0.20 g

INSTRUCTION FOR USE

DOSAGE:
YOGURSPRINT 1 kg/35.3 oz (1 bag), MILK 2.5 litres/88.2 oz
or
YOGURSPRINT 1 kg/35.3 oz (1 bag), MILK 2 litres/70.5 oz, FRESH SKIMMED YOGHURT 500 g/17.6 oz.
Stir the contents of the bag with milk, shake it by a mixer, then pour the mixture into the ice cream machine.
To achieve the best result, let the mixture mature for abt. 30 minutes in a cool place before freezing.

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 24 months.

PACKAGING

NET WEIGHT:	FOOD CONTACT PACKAGING:	SECONDARY PACKAGING:
1,0 kg	PET/ALU/PE BAG	CARTON WITH 12 BAGS

PALLET DATA:

CARTON SIZES (cm)	30X39,5X26,5	N° BOXES PER LAYER	8
	N° LAYERS /PALLET	N° CARTONS/ PALLET	PALLET HEIGHT (cm)
TRUCK:	6	48	174
CONTAINER:	7	56	200,5
PLANE:	4	32	121

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.