

PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre mixed powder for gelato with citrus fruits flavour.
CHARACTERISTICS:	The product is to be used cold, it allows obtaining a creamy batched gelato, with citrus fruits taste, vitaminized with vitamins A, C, E; only for industrial use, not for sale for direct consumption.
GENERAL REQUIREMENTS:	This product complies with the current legislation related to its use.

INGREDIENTS (Reg. EU n. 1169/2011)

Sugar, dextrose, maltodextrin, acidifier: E 330 citric acid, lemon juice, stabilizer: E 407 carrageenan, E410 locust bean gum, E 412 guar gum, E 415 xanthan gum, flavours, emulsifier: E 471 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, **soya proteins**, starch, vegetable extracts, certified colour: E 120 cochineal, **peanut oil**, vitamins A, C, E

ALLERGENS	Absence	Presence (as ingredient)	Possible presence of traces
Cereals containing gluten, namely: 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, 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 in terms of the total SO 2	X		
Lupin and products thereof;	X		
Molluscs and products thereof	X		

* Produced in a plant that also uses gluten, milk, eggs and nuts.

ORGANOLEPTIC DESCRIPTION

TASTE	Typical of citrus fruits	COLOUR	Orange
SMELL	Typical of citrus fruits	APPEARANCE	Powder

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

(for 100 gr of product ready to eat,obtained with the recipe n.1)

ENERGY VALUE	119 kcal /511 Kj
CARBOHYDRATES	28,4 gr
of which sugars	25,9 gr
PROTEIN	0.1 gr
FAT	0,1 gr
of which saturated	0,1 gr
ALIMENTARY FIBERS	0,4 gr
SODIUM	20 mg
VITAMIN A	850 mcg (106% of recommended daily intake)
VITAMIN C	51 mg (64% of recommended daily intake)
VITAMIN E	10.4 mg (87% of recommended daily intake)

INSTRUCTIONS FOR USE

DOSAGE FOR GELATO n.1:		DOSAGE FOR GELATO n.2 (WITH FRESH FRUITS) :	
- ACE sprint N	1.1 kg (1 bag)	- ACE sprint N	1.0 kg (1 bag)
- Water	2.5 litres	- Orange juice	400 gr
		- Water	2,1 kg

Vigorously stir the contents of the bag with the milk 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	-
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

NET WEIGHT: 1,1 kg	FOOD CONTACT PACKAGING: PE/PI BAG	SECONDARY PACKAGING: CARTON WITH 12 BAGS
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PALLET DATA : SIZES 29*39*26 N° BOXES PER LAYER- 8

TRUCK: N° LAYERS /PALLET - 6 N° CARTONS/ PALLET- 48 PALLET HEIGHT – 171

CONTAINER: N° LAYERS/PALLET - 7 N° CARTONS/ PALLET - 56 PALLET HEIGHT - 197

Technical Sheet
ACE SPRINT N
(VITAMINIZED WITH VITAMINS A, C, E)**ST-90001**

Rev. 5 dated 13/06/14

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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.