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Technical Sheet PIÙCREMOSO

ST-00324

Rev. 3.2 dated 21/10/2020

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	PRODUCT DESCRIPTION	
DESCRIPTION:	Semi-finished pre-mixed powder.	
CHARACTERISTICS:	Semi-finished pre-mixed powder for gelato, only for industrial use, not for sale for direct consumption. FAT ENRICHER FOR GELATO.	
GENERAL REQUIREMENTS:	This product complies with the current legislation related to its use.	
INDICATIONS:	Gluten free. Without hydrogenated fats.	

INGREDIENTS (REG. EU n. 1169/2011)

Coconut fat, maltodextrins, **skimmed milk powder**, emulsifier: E 471 mono- and diglycerides of fatty acids, E 472a acetic acid esters of mono- and diglycerides of fatty acids, flavours, salt.

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	ingreatert,	or traces
Crustaceans and products thereof	Х		
Eggs and products thereof	X		
Fish and products thereof	X		
Peanuts and products thereof	X		
Soybeans and products thereof			
Milk and products thereof (including lactose)		X	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	Х		
Molluscs and products thereof	X		

PreGel company guarantees the declaration "gluten free" exclusively for products whose package is original and intact.

	ORGANOLEF	TIC DESCRIPTION	
TASTE	Neutral	COLOUR	White
SMELL	Neutral	APPEARENCE	Powder

	PHYSICAL AND C	HEMICAL PARAMETER	S
Aw	-	Bx°	_
pH	-	HUMIDITY (%)	_



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MICROBIC	LOGICAL PARAMETERS
TOTAL PLATE COUNT (30°C) TOTAL COLIFORMS ESCHERICHIA COLI STAPHILOCOCCUS AUREUS SALMONELLAE YEAST AND MOULDS	< 50000 u.f.c./g < 100 u.f.c./g < 10 u.f.c./g < 10 u.f.c./g Absent in 25 g < 1000 u.f.c./g

NUTRITION	N DECLARATION (per 100 g)	
ENERGY FAT - OF WHICH SATURATES CARBOHIDRATE - OF WHICH SUGARS PROTEIN SALT	3068 / 733 (kJ / kcal) 67.0 g 59.0 g 22.5 g 5.4 g 4.8 g 1.23 g	

INSTRUCTION FOR USE

DOSAGE: 20-30 g/kg (3-4 oz/US gal) of milk base.

Dissolve Piùcremoso in the ready base mix by a vigorous stirring.

BALANCING PAR	RAMETERS (per 100 g of product)
SUGARS (excluding lactose)	- To the state of
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% \leq 65) the product will keep its original state for 24 months.

		P	ACKAG	ING		
NET WEIGHT:	FOOD CONTACT PACKAGING: PET/ALU/PE BAG		SECONDARY	PACKAGING:		
1,2 kg				CARTON WITH 4 BAGS		
		F	PALLET DA	NTA:		
CARTON SIZES (cm) 19X39X30			N	° BOXES PER LAYER	12	
SKHV	N° LAYERS /PALLET		N° CAR7	ONS/ PALLET	PALLET HEIGHT	
TRUCK:	5		60		165	UIII)
CONTAINER:	6		72		195	
PLANE:	4		48		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.

