

PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre mixed powder for gelato with buttermilk flavour.
CHARACTERISTICS:	The product is to be used cold, with the addition of milk it allows obtaining a batched gelato with buttermilk taste; 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, dextrose, buttermilk powder, skimmed milk powder, maltodextrin, acidifier: E 330, vegetable fats, emulsifiers: E 471, E 472a, E 472b, E 477, stabilizer: E 410, E 412, E 466, flavours, certified colour: E 160a

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 buttermilk	COLOUR	White
SMELL	Typical of buttermilk	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

ENERGY VALUE	390 kcal /100g
CARBOHYDRATES	85.10 g
PROTEIN	6.20 g
FAT	1.50 g

INSTRUCTIONS FOR USE**DOSAGE:**

- Buttermilk sprint 1,2 Kg (1 bag)
- Milk 3 litres

OR:

- Buttermilk sprint 1,2 Kg (1 bag)
- Milk 1.5 litres
- Fresh buttermilk 1.5 litres

Stir the contents of the bag with milk (and buttermilk) by a mixer, then pour the mixture into the ice cream machine.

To achieve the best result, let the mixture mature for about 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**FOOD CONTACT PACKAGING:**

1,2 kg PE/PI BAG

SECONDARY PACKAGING:

CARTON WITH 10 BAGS

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

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.