

Technical Sheet

CHOCOLATE SPRINT

(GLUTEN FREE)

ST-32401

Rev. 5 dated 31/07/14

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PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre mixed powder for gelato with chocolate taste.
CHARACTERISTICS:	The product must be used cold, with the addition of milk it allows obtaining a creamy gelato with an intense chocolate 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 (REG. EU n. 1169/2011)

Sugar, cocoa, dextrose, **skimmed milk powder**, maltodextrin, fully hydrogenated vegetable fat (coconut), 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 473 sucrose esters of fatty acids, E 477 propane-1,2-diol esters of fatty acids, flavours.

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		

ORGANOLEPTIC DESCRIPTION

TASTE	Typical of chocolate	COLOUR	Chocolate
SMELL	Typical of chocolate	APPEARANCE	Powder

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	HUMIDITY	-

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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	365 kcal /100g
CARBOHYDRATES	71.60 g
PROTEIN	8.60 g
FAT	4.10 g

INSTRUCTIONS FOR USE

DOSAGE:

- Chocolate Sprint	1 kg (1 bag)
- Milk	2.5 litres

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 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

NET WEIGHT: 1.0 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

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.