

PRE GEL S.P.A.
Sede legale: Via 11 Settembre
2001 n. 5/A 42019 Arceto Scandiano (R.E.)
Uffici/Stabilimento:
Via Comparoni,64
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Technical Sheet PREGELLINA® SPRINT

ST-75506

Rev. 4.3 dated 14/04/2022

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	PRODUCT DESCRIPTION
DESCRIPTION:	Semi-finished product paste.
CHARACTERISTICS:	Semi-finished product paste for preparation of fruits salads, only for industria use, not for sale for direct consumption. Patented product.
GENERAL REQUIREMENTS:	This product complies with the current legislation related to its use.
INDICATIONS:	Gluten free. Vegan.

INGREDIENTS (REG. EU n. 1169/2011)

Sugar syrup (sugar, water), glucose syrup, modified starch, acidifier: E 330 citric acid, antioxidant: E 300 ascorbic acid, preservative: E 202 potassium sorbate.

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	migrodienty	or traces
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 (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	X		
Molluscs and products thereof	X		

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

ORGANOLEPTIC DESCRIPTION			
P TASTE	Tasteless	COLOUR	Colorless
SMELL	Odourless	APPEARENCE	Thick and homogeneous paste

PHYSICAL AND CHEMICAL PARAMETERS			
Aw	0,787 ± 0,025	Bx°	71,25 ± 1,00
pH	2,97 ± 0,50	HUMIDITY (%)	_

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



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NUTRITION	CH SATURATES		
ENERGY FAT - OF WHICH SATURATES CARBOHIDRATE - OF WHICH SUGARS PROTEIN SALT	1180 / 282 (kJ / kcal) < 0.2 g < 0.1 g 69.7 g 55.4 g		

Reg. (UE) 649/2019

na

Trans fat/fat

INSTRUCTION FOR USE

Dosage: 1000 g (35 oz) of fresh diced fruit, 200-300 g (7-10 oz) of Pregellina® Sprint.

Mothod of use: add Pregellina® Sprint to the fruit and mix well.

Note: the paste must always cover the surface of the fruit to prevent it from turning brown. Preserve the salad in a refrigerator.

To be used with fresh diced fruit.

Shake before using.

BALANCING PARAMETERS (per 100 g of product)

SUGARS (excluding lactose)

FAT

-OFW

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.

		PAC	CKAGIN	G		
NET WEIGHT:	FOOD CONTACT PACKAGING:		NG:	SECONDARY PACKAGING:		
1,1 kg	PE BOTTLE			CARTON WITH	RTON WITH 6 BOTTLES	
and a		PAL	LET DATA			
CARTON SIZES (cm) 16,5X24,5X25,5			N°.	BOXES PER LAYER	21	
	N° LAYERS /PALLET		N° CARTO	DNS/ PALLET	PALLET HEIGHT (
TRUCK:	6		126		168	
CONTAINER:	7		147		194	
PLANE:	4		84	117		

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.

