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Technical Sheet BASE LIGHT & STEVIA

ST-84601

Rev. 5 dated 07/09/2021

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	PRODUCT DESCRIPTION
DESCRIPTION:	Semi-finished pre mixed powder.
CHARACTERISTICS:	Semi-finished pre mixed powder for gelato with low energy value, with sweeteners, only for industrial use, not for sale for direct consumption.
GENERAL REQUIREMENTS:	This product complies with the current legislation related to its use.
INDICATIONS:	Gluten free. Sweetened with stevia. Vegan.

INGREDIENTS (REG. EU n. 1169/2011)

Alimentary fibres, sweeteners: E 420i sorbitol, E 968 erythritol, E 965i maltitol, E 960 steviol glycosides, emulsifiers: 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, stabilizers: E 412 guar gum, E 410 locust bean gum, E 466 carboxymethylcellulose, acidifier: E 330 citric acid.

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	ingredient,	ortraces
Crustaceans and products thereof	Х		
Eggs and products thereof	X		
Fish and products thereof	X		
Peanuts and products thereof	X		
Soybeans and products thereof			Х
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		

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

occide	ORGANOLEP	TIC DESCRIPTION	
Bra TASTE	Neutral	COLOUR	White
SMELL	Neutral	APPEARENCE	Powder

PHYSICAL AND CHEMICAL PARAMETERS			
Aw	-	Bx°	-
рН	-	HUMIDITY (%)	_



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

NUTRITION	N DECLARATION (per 100 g)
ENERGY	904 / 216 (kJ / kcal)
FAT	0.8 g
- OF WHICH SATURATES	0.7 g
CARBOHIDRATE	52.0 g
- OF WHICH SUGARS	3.4 g
PROTEIN	< 0.2 g
SALT	0.09 g

< 1000 c.f.u./g

INSTRUCTION FOR USE

DOSAGE FOR CLASSIC FLAVOURS GELATI: BASE LIGHT & STEVIA 1,050 kg/37 oz (1 bag), SKIMMED MILK OR PLANT MILK 3 litres/105.8 oz.

RECIPE FOR GELATO WITH 40% FRUIT: BASE LIGHT & STEVIA 1,050 kg/37 oz (1 bag), WATER 1,5 litre/52.9 oz, PULPED FRUITS 1,7 kg/ 60 oz.

Flavour at one's pleasure with pure PreGel Traditional Pastes (without added sugar).

Excessive consumption may produce a laxative effect.

BALANCING PARAMETERS (per 100 g of product)				
SUGARS (excluding lactose) FAT SKIM MILK SOLIDS TOTAL SOLIDS	3.4 g 0.8 g - 98.8 g			

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 sproduct will keep its original state for 36 months.

Flav		PA	CKAG	ING	
NET WEIGHT:	FOOD CONTACT PACKAGING:		ING:	SECONDARY	PACKAGING:
1,05 kg	PET/ALU/PE BAG			CARTON WITH 12 BAGS	
		PA	LLET DA	TA:	
CARTON SIZES	(cm)	30X39,5X26,5		N°	BOXES PER LAYER 8
	N° LAYERS /PALLET		N° CAR	TONS/ PALLET	PALLET HEIGHT (cm)
TRUCK:	6		48		174
CONTAINER:	7		56		200
PLANE:	4		32		121

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.