

性职态划

PRE GEL S.P.A. Via Comparoni,64
42122- Reggio Emilia (Italia)
Tel.: +39 0522 394211
Fax: +39 0522 394305
E-mail: info@pregel.com

Technical Sheet ARABESCHI® PASSION FRUIT

ST-84006

Rev. 3.2 dated 03/12/2019

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	PRODUCT DESCRIPTION
DESCRIPTION:	Semi-finished pre mixed paste.
CHARACTERISTICS:	Semi-finished pre mixed paste for decorating confections with passion fruit flavour; 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.

INGREDIENTS (REG. EU n. 1169/2011)

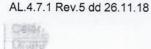
Sugar, passion fruit (30%), glucose syrup, acidifier: E 330 citric acid, stabilizer: E 440i pectin, preservative: E 202 potassium sorbate, flavours, certified colours: E 150a caramel, E 160a beta-carotene.

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		
Crustaceans and products thereof	X		
Eggs and products thereof	Х		
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	Х		
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	×		
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.

	ORGANOLEPTIC	DESCRIPTION	
TASTE	Typical of passion fruit	COLOUR	Yellow-orange
SMELL	Typical of passion fruit	APPEARENCE	Paste with seeds

Cieller	PHYSICAL AND CHE	EMICAL PARAMETERS		
Mustr Aw	0,830 ± 0,025	Bx°	65,50 ± 1,00	
Se pH	2,80 ± 0,50	HUMIDITY (%)	-	





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

NUTRITION	 < 0.2 g WHICH SATURATES < 0.1 g 63.8 g 	
ENERGY		
FAT		
- OF WHICH SATURATES	< 0.1 g	
CARBOHIDRATE	63.8 g	
- OF WHICH SUGARS	53.7 g	
PROTEIN	0.5 g	
SALT	0.02 g	

INSTRUCTION FOR USE

Arabeschi® Passion Fruit is to be used as decoration.

Shake well before using.

BALANCING PARAMETERS (per 100 g of product)				
SUGARS (excluding lactose)	-			
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 36 months.

		PAC	KAGIN	IG		
NET WEIGHT:	FOOD CONTACT PACKAGING		IG:	SECONDARY PACKAGING:		
1,0 kg	PE BOTTLE			CARTON WITH	6 BOTTLES	
		PAL	LET DAT	A:		
CARTON SIZES (cm) 16,5X24,5X25,5			N° BOXES PER LAYER 21		21	
SKAVI	N° LAYERS /PALLET		N° CAR	TONS/ PALLET	PALLET HEIGHT (cm)
TBUCK:	6		126		168	
CONTAINER:	7		147		193,5	
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.

