



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

WATERMELONSPRINT N

ST-88101

Rev. 8.2 dated
21/05/2025

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PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre mixed powder.
CHARACTERISTICS:	Semi-finished pre mixed powder for gelato with watermelon flavour; only for industrial use, not for sale for direct consumption. For traditional and soft gelato.
GENERAL REQUIREMENTS:	This product complies with the current legislation related to its use.
INDICATIONS:	Gluten free. Without milk derivatives. Vegan.

INGREDIENTS (REG. EU n. 1169/2011)

Sugar, dextrose, bulking agent: E 953 isomalt, alimentary fibres, stabilizer: E 412 guar gum, E 410 locust bean gum, E 407 carrageenan, E 466 carboxymethylcellulose, emulsifier: E 471 mono- and diglycerides of fatty acids, E 477 propane-1,2-diol esters of fatty acids, flavours, acidifier: E 330 citric acid, E 296 malic acid, starch, certified colour: E 160a beta-carotene, E 163 anthocyanins.

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	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 expressed as SO ₂	X		
Lupin and products thereof	X		
Molluscs and products thereof	X		
PreGel company guarantees the declaration “without milk derivatives” / “gluten free” exclusively for products whose package is original and intact.			

ORGANOLEPTIC DESCRIPTION

TASTE	Typical of watermelon	COLOUR	Pink
SMELL	Typical of watermelon	APPEARANCE	Powder

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	HUMIDITY (%)	-



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MICROBIOLOGICAL PARAMETERS

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

NUTRITION DECLARATION (per 100 g)

ENERGY	1603 / 383 (kJ / kcal)
FAT	0.4 g
- OF WHICH SATURATES	0.4 g
CARBOHIDRATE	94.6 g
- OF WHICH SUGARS	77.3 g
PROTEIN	< 0.2 g
SALT	0.07 g

Reg. (UE) 649/2019

Trans fat/fat	na
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INSTRUCTION FOR USE

DOSAGE:	
- Watermelonsprint N	1.1 Kg/38.8 oz (1 bag)
- Water	2.2-2.5 litres/77.6-88.2 oz

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% ≤ 65) the product will keep its original state for 36 months.

PACKAGING

NET WEIGHT:	FOOD CONTACT PACKAGING:	SECONDARY PACKAGING:
1,1 kg	PET/ALU/PE BAG	CARTON WITH 12 BAGS

PALLET DATA:

CARTON SIZES (cm)	30X39,5X26,5	N° BOXES PER LAYER	8
	N° LAYERS /PALLET	N° CARTONS/ PALLET	PALLET HEIGHT (cm)
TRUCK:	6	48	174
CONTAINER:	7	56	200,5
PLANE:	5	40	147,5

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.
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