



PRE GEL S.P.A.  
Sede legale: Via 11 Settembre  
2001 n. 5/A 42019 Arceto –  
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# Technical Sheet

## BASE DIAMANT 50

**ST-01748**

Rev. 7.4 dated  
27/01/2025

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### PRODUCT DESCRIPTION

|                              |   |
|------------------------------|---|
| <b>DESCRIPTION:</b>          | Semi-finished pre-mixed powder.   |
| <b>CHARACTERISTICS:</b>      | Semi-finished pre-mixed powder for gelato; only for industrial use, not for sale for direct consumption. HOT PROCESSING IN A PASTEURIZER. |
| <b>GENERAL REQUIREMENTS:</b> | This product complies with the current legislation related to its use.  |
| <b>INDICATIONS:</b>          | Gluten free.  |

### INGREDIENTS (REG. EU n. 1169/2011)

Dextrose, **skimmed milk powder**, emulsifier: E 471 mono- and diglycerides of fatty acids, stabilizer: E 412 guar gum, E 410 locust bean gum, E 466 carboxymethylcellulose, E 401 sodium alginate, E 407 carrageenan, flavours.

### 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 <sub>2</sub>  | 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.

### ORGANOLEPTIC DESCRIPTION

|              |            |                   |        |
|--------------|------------|-------------------|--------|
| <b>TASTE</b> | Milk-cream | <b>COLOUR</b>     | White  |
| <b>SMELL</b> | Milk-cream | <b>APPEARANCE</b> | Powder |

### PHYSICAL AND CHEMICAL PARAMETERS

|           |   |                     |   |
|-----------|---|---------------------|---|
| <b>Aw</b> | - | <b>Bx°</b>          | - |
| <b>pH</b> | - | <b>HUMIDITY (%)</b> | - |



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### MICROBIOLOGICAL PARAMETERS

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

### NUTRITION DECLARATION (per 100 g)

|                      |                               |
|----------------------|-------------------------------|
| <b>ENERGY</b>        | <b>1674 / 400 (kJ / kcal)</b> |
| FAT                  | 6.0 g                         |
| - OF WHICH SATURATES | 5.7 g                         |
| CARBOHIDRATE         | 70.1 g                        |
| - OF WHICH SUGARS    | 69.4 g                        |
| PROTEIN              | 8.2 g                         |
| SALT                 | 0.60 g                        |

### Reg. (UE) 649/2019

|               |      |
|---------------|------|
| Trans fat/fat | ≤ 2% |
|---------------|------|

### INSTRUCTION FOR USE

|                                  |                                 |
|----------------------------------|---------------------------------|
| <b>DOSAGE:</b>                   | <b>OR :</b>                     |
| - Base Diamant 50 40-50 g/1.8 oz | - Base Dimant 50 40-50 g/1.8 oz |
| - Sugar 220-250 g/7.8-8.8 oz     | - Sugar 230-260 g/8.1-9.2 oz    |
| - Milk 1 litre/35.3 oz           | - Milk 1 litre/35.3 oz          |
|                                  | - Cream 50 g/1.8 oz             |

HOT PROCESSING IN A PASTEURIZER.

### BALANCING PARAMETERS (per 100 g of product)

|                            |        |
|----------------------------|--------|
| SUGARS (excluding lactose) | 59.0 g |
| FAT                        | 6 g    |
| SKIM MILK SOLIDS           | 18.8 g |
| TOTAL SOLIDS               | 96.3 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 product will keep its original state for 36 months.

### PACKAGING

|                    |                                |                             |
|--------------------|--------------------------------|-----------------------------|
| <b>NET WEIGHT:</b> | <b>FOOD CONTACT PACKAGING:</b> | <b>SECONDARY PACKAGING:</b> |
| 2,0 kg             | PET/ALU/PE BAG                 | CARTON WITH 8 BAGS          |

### PALLET DATA:

|                          |                          |                           |                           |
|--------------------------|--------------------------|---------------------------|---------------------------|
| <b>CARTON SIZES (cm)</b> | <b>29,5X39X30</b>        | <b>N° BOXES PER LAYER</b> | <b>8</b>                  |
|                          | <b>N° LAYERS /PALLET</b> | <b>N° CARTONS/ PALLET</b> | <b>PALLET HEIGHT (cm)</b> |
| <b>TRUCK:</b>            | 5                        | 40                        | 165                       |
| <b>CONTAINER:</b>        | 6                        | 48                        | 195                       |
| <b>PLANE:</b>            | 4                        | 32                        | 135                       |

**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.