

Technical Sheet
PANNACREMA MANDARIN
(Gluten Free)

ST- 76376

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PRODUCT DESCRIPTION

DESCRIPTION:	Concentrated paste for pastry.
CHARACTERISTICS:	Semi-finished pre mixed paste for pastry with mandarin flavour; this paste is particularly indicated to flavour all confectionery specialities such as whipped cream, buttercreams, Waffle, pralines, desserts and pastry creams in general. Only for industrial use, not for sale for direct consumption.
GENERAL REQUIREMENTS:	This product complies with the current legislation related to its use.

INGREDIENTS (REG. EU n. 1169/2011)

Sugar syrup (sugar, water), glucose syrup, mandarin juice (8%), flavours, stabilizer: E 407 carrageenan.

ALLERGENS	Absence	Presence (as ingredient)	Possible presence of traces
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut 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 in terms of the total SO ₂	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

TASTE	Typical of mandarin	COLOUR	Yellow
SMELL	Typical of mandarin	APPEARANCE	Thick and homogeneous paste

PHYSICAL AND CHEMICAL PARAMETERS

Aw	0.825 ± 0.025	Bx°	66.50 ± 1.00
pH	6.00 ± 0.50	HUMIDITY	-

MICROBIOLOGICAL PARAMETERS

TOTAL PLATE COUNT (30°)	< 50.000 U.F.C./g
TOTAL COLIFORMS	< 100 U.F.C./g
ESCHERICHIA COLI	< 10 U.F.C./g
STAPHYLOCOCCUS AUREUS	< 10 U.F.C./g
SALMONELLA	Absent in 25 g
YEASTS AND MOULDS	< 1000 U.F.C./g

NUTRITION DECLARATION (per 100 g)

ENERGY	1155 kJ / 276 kcal
FAT	<0.2 g
- OF WHICH SATURATES	<0.1 g
CARBOHYDRATE	62.1 g
- OF WHICH SUGARS	57.1 g
PROTEIN	<0.2 g
SALT	0.15 g

INSTRUCTIONS FOR USE

DOSAGE:

- Cream	1 kg
- Pannacrema	40 g

BALANCING PARAMETERS (per 100 g of product)

SUGARS	-
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 3 years.

PACKAGING

NET WEIGHT: 1.1 kg	FOOD CONTACT PACKAGING: PE JAR	SECONDARY PACKAGING: CARTON WITH 6 JARS
PALLET DATA: CARTON SIZES (cm) 21*33*16 N° BOXES PER LAYER- 12		
TRUCK: N° LAYERS /PALLET - 9	N° CARTONS/ PALLET – 108	PALLET HEIGHT - 159
CONTAINER: N° LAYERS/PALLET - 10	N° CARTONS/ PALLET - 120	PALLET HEIGHT – 175

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.