

PRE GEL S.P.A.
Sede legale: Via 11 Settembre
2001 n. 5/A 42019 Arceto –
Scandiano (R.E.)
Uffici/Stabilimento:
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## **Technical Sheet TIRAMISU' CLASSIC**

ST-52003

Rev. 0.0 dated 24/01/2022

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PRODUCT DESCRIPTION			
DESCRIPTION:	Semi-finished pre mixed paste.		
CHARACTERISTICS:	Semi-finished pre mixed paste for gelato with Tiramisù 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. Palm oil free.		

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

Wine, sugar, eggs, glucose syrup, flavours (with caffeine), vegetable oil (peanuts), hazelnut sweetmeat, soya proteins.

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	Х		
Eggs and products thereof		Х	
Fish and products thereof	Х		
Peanuts and products thereof		X	
Soybeans and products thereof		X	
Milk and products thereof (including lactose)			Χ
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		Hazelnuts	Other nuts
Celery and products thereof	Х		
Mustard and products thereof	Х		
Sesame seeds and products thereof	Х		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO2	х		
Lupin and products thereof	Х		
Molluscs and products thereof	Х		
PreGel company guarantees the declaration "gluten free" exclusively for pro-	oducts whose p	ackage is original	and intact.

ORGANOLEPTIC DESCRIPTION				
TASTE	Typical of Tiramisù	COLOUR	Brown	
SMELL	Typical of Tiramisù	APPEARENCE	Thick and homogeneous paste	

PHYSICAL AND CHEMICAL PARAMETERS				
Aw	0,840 ± 0,025	Bx°	51,00 ± 1,00	
рН	5,00 ± 0,50	HUMIDITY (%)	-	

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		
STAPHILOCOCCUS AUREUS	< 10 c.f.u./g		
SALMONELLAE	Absent in 25 g		
YEAST AND MOULDS	< 1000 c.f.u./g		



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NUTRITION DECLARATION (per 100 g)			
ENERGY	1293 / 309 (kJ / kcal)		
FAT	7.7 g		
- OF WHICH SATURATES	2.2 g		
CARBOHIDRATE	37.5 g		
- OF WHICH SUGARS	33.8 g		
PROTEIN	4.0 g		
SALT	0.04 g		

## Reg. (UE) 649/2019

Trans fat/fat ≤ 2%

#### INSTRUCTION FOR USE

DOSAGE FOR GELATO: 80 g/kg of mix; 11 oz/US FOR PASTRY: for mousses, semifreddo, etc. gal of mix.

BALANCING PARAMETERS (per 100 g of product)

SUGARS (excluding lactose)

FAT

SKIM MILK SOLIDS

TOTAL SOLIDS

7.7 g

53.1 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%  $\leq$  65) the product will keep its original state for 36 months.

PACKAGING						
NET WEIGHT:	FOOD CONTACT PACKAGING:		SECONDARY PACKAGING:			
5,0 kg	PP BUCKET		CARTON WITH 2 BUCKETS			
	PALLET DATA:					
CARTON SIZES (cm) 20X40X25		N° BOXES PER LAYER 12				
	N° LAYERS /PALLET		N° CAR7	ONS/ PALLET	PALLET HEIGHT (cm)	
TRUCK:	6		72		165	
CONTAINER:	7		84		190	
PLANE:	5		60		140	

**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.