



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

**ST-02348**

Rev. 6.1 dated  
21/09/2023

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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.
<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)

**Skimmed milk powder**, dextrose, stabilizer: E 412 guar gum, E 466 carboxymethylcellulose, E 410 locust bean gum, emulsifier: E 471 mono- and diglycerides of fatty acids, 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 (as residue)
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>	Typical of vanilla	<b>COLOUR</b>	White
<b>SMELL</b>	Typical of vanilla	<b>APPEARANCE</b>	Powder

## PHYSICAL AND CHEMICAL PARAMETERS

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

## 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



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## NUTRITION DECLARATION (per 100 g)

<b>ENERGY</b>	<b>1524 / 364 (kJ / kcal)</b>
FAT	2.1 g
- OF WHICH SATURATES	1.5 g
CARBOHIDRATE	66.6 g
- OF WHICH SUGARS	66.5 g
PROTEIN	15.7 g
SALT	0.76 g

## Reg. (UE) 649/2019

Trans fat/fat	≤ 2%
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## INSTRUCTION FOR USE

DOSAGE: PANNAGEL 50 g/1.8 oz, SUGAR 250 g/8.8 oz, MILK 1 litre/35.3 oz.

Dry mix PANNAGEL and sugar, then add milk and freeze. You get an excellent base to which you can add all the pastes.

## BALANCING PARAMETERS (per 100 g of product)

SUGARS (excluding lactose)	40.1
FAT	2.1
SKIM MILK SOLIDS	47.6
TOTAL SOLIDS	94.4

## 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.