

PRE GEL S.P.A.
Sede legale: Via 11 Settembre
2001 n. 5/4 A2019 Arceto –
Scandiano (R.E.)
Uffici/Stabilimento:
Via Comparoni,64
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Technical Sheet CIOCCO SPRINT

ST-32401

Rev. 6.2 dated 04/12/2023

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PRODUCT DESCRIPTION				
DESCRIPTION:	Semi-finished pre mixed powder.			
CHARACTERISTICS:	Semi-finished pre mixed powder for traditional and soft gelato with chocolate 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)

Sugar, cocoa, dextrose, **skimmed milk powder**, maltodextrins, fully hydrogenated vegetable fat (coconut), emulsifier: E 471 mono- and diglycerides of fatty acids, E 472a acetic acid esters of mono- and diglycerides of fatty acids, E 472b lactic acid esters of mono- and diglycerides of fatty acids, E 473 sucrose esters of fatty acids, E 477 propane-1,2-diol esters of fatty acids, alimentary fibres, 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	Х		
Eggs and products thereof	Χ		
Fish and products thereof	X		
Peanuts and products thereof	Х		
Soybeans and products thereof			Χ
Milk and products thereof (including lactose)		X	
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	x		
Celery and products thereof	Χ		
Mustard and products thereof	Χ		
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	Χ		
Molluscs and products thereof	Х		

PreGel company guarantees the declaration "gluten free" exclusively for products whose package is original and intact.

ORGANOLEPTIC DESCRIPTION			
TASTE	Typical of chocolate	COLOUR	Typical of chocolate
SMELL	Typical of chocolate	APPEARENCE	Powder

PHYSICAL AND CHEMICAL PARAMETERS			
Aw	-	Bx°	-
рН	-	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		
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)			
ENERGY	1582 / 378 (kJ / kcal)		
FAT	5.2 g		
- OF WHICH SATURATES	3.7 g		
CARBOHIDRATE	70.1 g		
- OF WHICH SUGARS	66.8 g		
PROTEIN	6.7 g		
SALT	0.47 g		

Reg. (UE) 649/2019				
Trans fat/fat	≤ 2%			

INSTRUCTION FOR USE

DOSAGE: CIOCCO SPRINT 1 kg/35.3 oz (1 bag), MILK 2.5 litres/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 PACKAGI		ING:	SECONDARY F	PACKAGING:	
1,0 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	
PLANE:	5		40		148	

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.