

PRE GEL S.P.A.
Sede legale: Via 11 Settembre
2001 n. 5/A 42019 Arceto –
Scandiano (R.E.)
Uffici/Stabilimento:
Via Comparoni.64
42122- Reggio Emilia (Italia)
Tel.: +39 0522 394211
Fax: +39 0522 394205
E-mail: info@pregel.com

Technical Sheet TIRAMISÙ VENEZIANO

ST-91802

Rev. 2.4 dated 16/04/2025

Page 1/2

PRODUCT DESCRIPTION				
DESCRIPTION:	Semi-finished product paste.			
CHARACTERISTICS:	Semi-finished product paste for gelato with tiramisu 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.			

INGREDIENTS (REG. EU n. 1169/2011)

Sugar syrup (sugar, water), glucose syrup, stabilizer: E 420ii sorbitol syrup, **mascarpone cheese powder,** coffee, burnt sugar, flavours, modified starch, **skimmed milk powder,** acidifier: E 330 citric acid, E 507 alimentary hydrochloric acid.

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	Χ		
Peanuts and products thereof	Х		
Soybeans and products thereof	Х		
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	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	X		
Lupin and products thereof	Х		
Molluscs and products thereof	X		
mg/kg or 10 mg/litre expressed as SO2 Lupin 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 tiramisù COLOUR Brown					
SMELL	Typical of tiramisù	APPEARENCE	Thick and homogeneous paste		

PHYSICAL AND CHEMICAL PARAMETERS					
Aw 0.763 ± 0.025 Bx° 74.50 ± 1.00					
рН	4,20 ± 0,50	HUMIDITY (%)	-		



PRE GEL S.P.A.
Sede legale: Via 11 Settembre
2001 n. 5/A 42019 Arceto –
Scandiano (R.E.)
Uffici/Stabilimento:
Via Comparoni,64
42122- Reggio Emilia (Italia)
Tel.: +39 0522 394211
Fax: +39 0522 394215
E-mail: info@pregel.com

Technical Sheet TIRAMISÙ VENEZIANO

ST-91802

Rev. 2.4 dated 16/04/2025

Page 2/2

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 1319 / 315 (kJ / kcal)				
FAT	5.3 g			
- OF WHICH SATURATES	3.5 g			
CARBOHIDRATE	63.7 g			
- OF WHICH SUGARS	38.5 g			
PROTEIN	3.1 g			
SALT	0.10 g			

Reg. (UE)	649/2019
Trans fat/fat	≤ 2%

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

BALANCING PARAMETERS (per 100 g of product)		
SUGARS (excluding lactose) 38 g		
FAT	5.3 g	
SKIM MILK SOLIDS	2.1 g	
TOTAL SOLIDS	76.4 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:					PACKAGING:
3,0 kg	PP BUCKET			CARTON WITH	I 2 BUCKETS
PALLET DATA:					
CARTON SIZES	(cm)	20X39,5X15		N°	BOXES PER LAYER 12
	N° LAYERS /PALLET N° CARTONS/ PALLET PALLET HEIGHT (cm,			PALLET HEIGHT (cm)	
TRUCK: 11		132		180	
CONTAINER:	13		156		210
PLANE: 9		108		150	

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.