

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)
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Technical Sheet FORTEFRUTTO® FOREST BERRIES C

ST-40972

Rev. 6.4 dated 11/04/2024

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PRODUCT DESCRIPTION			
DESCRIPTION:	Semi-finished product paste.		
CHARACTERISTICS:	Semi-finished product paste for gelato with forest berries 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. Vegan.		

INGREDIENTS (REG. EU n. 1169/2011)

Glucose syrup, sugar, forest berries (bilberries, raspberries, blackcurrants) (30%), acidifier: E 330 citric acid, stabilizer: E 440i pectin, flavours, certified colour: E 122 Carmoisine, E 132 Indigo Carmine E 122: May have an adverse effect on activity and attention in children

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	Χ		
Eggs and products thereof	Χ		
Fish and products thereof	Χ		
Peanuts and products thereof	Х		
Soybeans and products thereof	Х		
Milk and products thereof (including lactose)	Х		
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	Х		

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

ORGANOLEPTIC DESCRIPTION			
TASTE	Typical of forest berries	COLOUR	Dark red
SMELL	Typical of forest berries	APPEARENCE	Thick and homogeneous paste

PHYSICAL AND CHEMICAL PARAMETERS			
Aw	0,731 ± 0,025	Bx°	75,00 ± 1,00
рН	1,90 ± 0,50	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	1239 / 296 (kJ / kcal)		
FAT	< 0.2 g		
- OF WHICH SATURATES	< 0.1 g		
CARBOHIDRATE	68.8 g		
- OF WHICH SUGARS	56.4 g		
PROTEIN	< 0.2 g		
SALT	0.26 g		

Reg. (UE) 649/2019

Trans fat/fat

DOSAGE FOR GELATO: INSTRUCTION FOR USE OR:

- Fortefrutto 100 g (3.5 oz) - Fortefrutto 100 g (3.5 oz) 50 g (1.8 oz) - Totalbase PreGel 80 g (2.8 oz) - Fruttosa PreGel 300 g (10.6 oz) - Sugar - Sugar 300 g (10.6 oz) 1 litre (35.3 oz) - Water 1 litre (35.3 oz) - Water

Or 20-30 g/kg (4 oz/US gal) as flavour enhancer in fresh fruit gelato.

BALANCING PARAMETERS (per 100 g of product) SUGARS (excluding lactose) FAT SKIM MILK SOLIDS 78.1

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 PACKAGING		SECONDARY P	ACKAGING:		
3,0 kg	PP BUCKET		CARTON WITH	CARTON WITH 2 BUCKETS		
	PALLET DATA:					
CARTON SIZES (cm) 20X39,5X15		,5X15	N° BOXES PER LAYER 12			
	N° LAYERS /PALLE	T N° CAF	RTONS/ PALLET	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.