

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 394305
E-mail: info@pregel.com

Technical Sheet FORTEFRUTTO PEACHMANGO

ST-49372

Rev. 9.1 dated 06/09/2024

Page 1/2

PRODUCT DESCRIPTION			
DESCRIPTION:	Semi-finished pre mixed paste.		
CHARACTERISTICS:	Semi-finished pre mixed paste for gelato with peach and mango 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, peach (20%) and mango (5%) juice, acidifier: E 330 citric acid, flavours, antioxidant: E 300 ascorbic acid, stabilizer: E 440i pectin, certified colour: E 160a beta-carotene.

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	Х		
Fish and products thereof	Х		
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	х		
Lupin and products thereof	X		
Molluscs and products thereof	X		
PreGel company guarantees the declaration "gluten free" exclusively for pro-	ducts whose n	ackane is orininal	and intact

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

ORGANOLEPTIC DESCRIPTION			
TASTE	Typical of peach and mango	COLOUR	Light orange
SMELL	Typical of peach and mango	APPEARENCE	Thick and homogeneous paste

PHYSICAL AND CHEMICAL PARAMETERS				
Aw	0,732 ± 0,025	Bx°	76,00 ± 1,00	
рН	1,50 ± 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 394205
E-mail: info@pregel.com

Technical Sheet FORTEFRUTTO PEACHMANGO

ST-49372

Rev. 9.1 dated 06/09/2024

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
 1222 / 292 (kJ / kcal)

 FAT
 < 0.2 g</td>

 - OF WHICH SATURATES
 < 0.1 g</td>

 CARBOHIDRATE
 68.7 g

 - OF WHICH SUGARS
 54.7 g

 PROTEIN
 < 0.2 g</td>

 SALT
 0.04 g

Reg. (UE) 649/2019
Trans fat/fat

INSTRUCTION FOR USE

DOSAGE FOR GELATO:

- Fortefrutto 100 g (3.5 oz) - Fruttosa PreGel 50 g (1.8 oz) - Sugar 250 g (8.8 oz) - Water 500 g (17.6 oz) - Milk 500 g (17.6 oz).

BALANCING PARAMETERS (per 100 g of product)

SUGARS (excluding lactose) 54.7 g
FAT <0.2 g
SKIM MILK SOLIDS /
TOTAL SOLIDS 77.2 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% ≤ 65) the product will keep its original state for 36 months.

PACKAGING					
NET WEIGHT:	FOOD CONTACT PACKAGING:		SECONDARY PACKAGING:		
3,0 kg	PP BUCKET		CARTON WITH 2 BUCKETS		
		P	ALLET DA	TA:	
CARTON SIZES (cm) 20X39.5X15			N	° BOXES PER LAYER 12	
N° LAYERS /PALLET		N° CARTONS/ PALLET PALLET HEIGH		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.