

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

ST-50402

Rev. 8.1 dated 02/04/2024

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PRODUCT DESCRIPTION			
DESCRIPTION:	Semi-finished pre mixed paste.		
CHARACTERISTICS:	Semi-finished pre mixed paste for gelato with coconut 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)

Dried coconut (55%), stabilizer: E 420ii sorbitol syrup, sugar, flavours, acidifier: E 330 citric acid, salt, antioxidant: E 307 alpha-tocopherol, preservative: **E 220 sulphur dioxide** (as residue)

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		X (as residue)	
Lupin and products thereof	Х		
Molluscs and products thereof	Х		
PreGel company guarantees the declaration "gluten free" exclusively for pro	ducts whose p	ackage is original	and intact.

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ORGANOLEPTIC DESCRIPTION			
TASTE	Typical of coconut	COLOUR	White
SMELL	Typical of coconut	APPEARENCE	Thick paste with pieces

PHYSICAL AND CHEMICAL PARAMETERS			
Aw	-	Bx°	75,00 ± 1,00
рН	4,00 ± 0,50	HUMIDITY (%)	-

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		



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NUTRITION DECLARATION (per 100 g)				
ENERGY 1905 / 455 (kJ / kcal)				
FAT	31.4 g			
- OF WHICH SATURATES	28.1 g			
CARBOHIDRATE	39.0 g			
- OF WHICH SUGARS	20.1 g			
PROTEIN	4.1 g			
SALT	0.17 g			

Reg. (UE) 649/2019

Trans fat/fat ≤ 2%

INSTRUCTION FOR USE

Dosage for gelato: 70 g/kg of mix; 10 oz/US gal of For pastry: for mousses, semifreddo, etc.

The presence on the surface of a slightly amber colouring is perfectly normal and does not affect the final white colour of the gelato.

BALANCING PARAMETERS (per 100 g of product) SUGARS (excluding lactose) 20.1 FAT 31.4 SKIM MILK SOLIDS / TOTAL SOLIDS 86.1

STORAGE - SHELF LIFE

If kept in its original and sealed packaging and stored in a dry and cool place (15°C-20°C, RH% \leq 65) the product will keep its original state for 24 months.

PACKAGING					
NET WEIGHT:	FOOD CON	FOOD CONTACT PACKAGING:		SECONDARY PACKAGING:	
5,0 kg	PP BUCKET	PP BUCKET		CARTON WITH 2 BUCKETS	
PALLET DATA:					
CARTON SIZES (cm) 20X40X25		N° BOXES PER LAYER 12			
	N° LAYERS	AYERS /PALLET N° CART		ONS/ PALLET	PALLET HEIGHT (cm)
TRUCK:	6		72		165
CONTAINER:	7		84		190
PLANE:	5		60		140

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.