



PRE GEL S.P.A.
Sede legale: Via 11 Settembre
2001 n. 5/A 42019 Arceto –
Scandiano (R.E.)
Ufficio/Stabilimento:
Via Comparoni,64
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Technical Sheet

PINOPINGUINO WAFFERINO

ST-84902

Rev. 1.4 dated
06/11/2024

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PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre-mixed paste.
CHARACTERISTICS:	Semi-finished pre-mixed paste with cocoa and hazelnut flavour for decorating confections and gelato, only for industrial use, not for sale for direct consumption.
GENERAL REQUIREMENTS:	This product complies with the current legislation related to its use.
INDICATIONS:	Palm oil free.

INGREDIENTS (REG. EU n. 1169/2011)

Sugar, vegetable fat (sunflower, rice, safflower), **hazelnuts**, **skimmed milk powder**, low-fat cocoa, biscuits (**wheat flour**, starch, emulsifier: **E 322 soya lecithin**, burnt sugar, sugar, salt), emulsifier: E 322 lecithin, flavours, antioxidant: E 307 alpha-tocopherol, salt.

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	X		
Fish and products thereof	X		
Peanuts and products thereof			X
Soybeans and products thereof		X	
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 illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio nuts (Pistacia vera), macadamia or Queensland nuts (Macadamia ternifolia), and products thereof		Hazelnuts	Other nuts
Celery and products thereof	X		
Mustard and products thereof	X		
Sesame seeds and products thereof	X		
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂	X		
Lupin and products thereof	X		
Molluscs and products thereof	X		

ORGANOLEPTIC DESCRIPTION

TASTE	Cocoa and hazelnut	COLOUR	Brown
SMELL	Cocoa and hazelnut	APPEARANCE	Paste with pieces

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	HUMIDITY (%)	-



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MICROBIOLOGICAL PARAMETERS

TOTALPLATE 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	2260 / 540 (kJ / kcal)
FAT	33.0 g
- OF WHICH SATURATES	4.8 g
CARBOHIDRATE	52.2 g
- OF WHICH SUGARS	47.5 g
PROTEIN	7.8 g
SALT	0.23 g

Reg. (UE) 649/2019

Trans fat/fat	≤ 2%
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INSTRUCTION FOR USE

Decorate the inside and the surface of gelato, or we suggest to serve the product by interchanging layers of gelato with layers of PinoPinguino Wafferino, leaving each layer in the shock freezer for a couple of minutes. PinoPinguino Wafferino can also be directly poured into the tub and served at the cabinet temperature. The product maintains a soft texture at the cabinet gelato temperature.

A possible outcropping of fat on the surface is to be considered an absolutely normal phenomenon. You just have to mix the product using a clean and dry spatula, until you obtain a completely mixed compound.

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 24 months.

PACKAGING

NET WEIGHT:	FOOD CONTACT PACKAGING:	SECONDARY PACKAGING:
2,5 kg	PP BUCKET	CARTON WITH 2 BUCKETS
PALLET DATA:		
CARTON SIZES (cm)	20X39,5X15	N° BOXES PER LAYER 12
	N° LAYERS /PALLET	N° CARTONS/ PALLET
TRUCK:	11	132
CONTAINER:	13	156
PLANE:	9	108
		PALLET HEIGHT (cm)
		180
		210
		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.