

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 CROCCANGELO®

ST-55772

Rev. 5.2 dated 15/12/2023

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PRODUCT DESCRIPTION			
DESCRIPTION:	Semi-finished pre mixed paste.		
CHARACTERISTICS:	Semi-finished pre mixed paste for gelato with brittle 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. Palm oil free. Vegan.		

INGREDIENTS (REG. EU n. 1169/2011)

Sweetmeat (sugar, glucose syrup, hazelnuts), vegetable oil (peanuts), hazelnuts, soya proteins, emulsifier: E 471 mono- and diglycerides of fatty acids, flavours, antioxidant: E 307 alpha-tocopherol.

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	х		
Crustaceans and products thereof	Х		
Eggs and products thereof	X		
Fish and products thereof	Χ		
Peanuts and products thereof		X	
Soybeans and products thereof		X	
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		Hazelnuts	Other nuts
Celery and products thereof	Х		
Mustard and products thereof	X		
Sesame seeds and products thereof			Χ
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	Χ		
PreGel company guarantees the declaration "gluten free" exclusively for pro-	oducts whose p	ackage is original	and intact.

ORGANOLEPTIC DESCRIPTION				
TASTE	Typical of brittle	COLOUR	Brown	
SMELL	Typical of brittle	APPEARENCE	Thick paste with pieces of brittle	

PHYSICAL AND CHEMICAL PARAMETERS			
Aw	-	Bx°	-
рН	-	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	2252 / 538 (kJ / kcal)		
FAT	27.8 g		
- OF WHICH SATURATES	6.3 g		
CARBOHIDRATE	55.5 g		
- OF WHICH SUGARS	52.9 g		
PROTEIN	7.1 g		
SALT	0.04 g		

Reg. (UE) 649/2019 Trans fat/fat ≤ 2%

INSTRUCTION FOR USE

Dosage for gelato: 70-100 g / kg of mix; 10-14 oz/US gal of mix.

CroccAngelo tends to melt during the ice cream manufacturing; in order to keep its pieces big enough, we suggest you add the paste halfway through the freezing process.

For pastry: for mousses, semifreddo, etc.

BALANCING PARAMETERS (per 100 g of product) SUGARS (excluding lactose) FAT SKIM MILK SOLIDS 7 TOTAL SOLIDS 98.2

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:		SING:	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° CART	ONS/ 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.