

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 CHOCO-HAZELNUT

ST-54802

Rev. 11.0 dated 14/02/2024

Page 1/2

PRODUCT DESCRIPTION			
DESCRIPTION:	Semi-finished pre mixed paste.		
CHARACTERISTICS:	Semi-finished pre mixed paste for gelato with Chocolate and Hazelnut 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)

Sugar, hazelnuts (40%), low-fat cocoa, vegetable fat (peanuts), emulsifier: E 471 mono- and diglycerides of fatty acids, E 322 lecithin, flavours (with caffeine), 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	X		
Crustaceans and products thereof	Х		
Eggs and products thereof	Х		
Fish and products thereof	Х		
Peanuts and products thereof		X	
Soybeans and products thereof			Χ
Milk and products thereof (including lactose)			Χ
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	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	Χ		
PreGel company guarantees the declaration "gluten free" exclusively for pro-	oducts whose p	ackage is original	and intact.

ORGANOLEPTIC DESCRIPTION			
TASTE	Chocolate and hazelnut	COLOUR	Brown
SMELL	Chocolate and hazelnut	APPEARENCE	Thick and homogeneous paste

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		



gal of mix.

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 CHOCO-HAZELNUT

ST-54802

Rev. 11.0 dated 14/02/2024

Page 2/2

NUTRITION DECLARATION (per 100 g)				
ENERGY 2214 / 529 (kJ / kcal)				
FAT	33.4 g			
- OF WHICH SATURATES	3.8 g			
CARBOHIDRATE	47.5 g			
- OF WHICH SUGARS	46.3 g			
PROTEIN	9.6 g			
SALT	0.06 g			

Reg. (UE) 649/2019

≤ 2% Trans fat/fat

INSTRUCTION FOR USE DOSAGE FOR GELATO: 120 g/kg of mix; 17 oz/US FOR PASTRY: for mousses, semifreddo,etc.

BALANCING PARAMETERS (per 100 g of product)			
SUGARS (excluding lactose)	46.3 g		
FAT	33.4 g		
SKIM MILK SOLIDS	/		
TOTAL SOLIDS	99.3 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.

		P	ACKAG	ING	
NET WEIGHT:	FOOD CONTACT PACKAGING:		SECONDARY PACKAGING:		
6,0 kg	PP BUCKET		CARTON WITH	I 2 BUCKETS	
	PALLET DATA:				
CARTON SIZES (cm) 20X40X25			N'	° BOXES PER LAYER 12	
	N° LAYERS /PALLET		N° CAR7	TONS/ 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.