

**PRODUCT DESCRIPTION**

<b>DESCRIPTION:</b>	Semi-finished pre mixed powder for gelato with watermelon flavour.
<b>CHARACTERISTICS:</b>	The product is to be used cold, it allows obtaining a creamy batched gelato with watermelon taste; only for industrial use, not for sale for direct consumption.
<b>GENERAL REQUIREMENTS:</b>	This product complies with the current legislation related to its use.

**INGREDIENTS (REG. EU n. 1169/2011)**

Sugar, dextrose, bulking agent: E 953 isomalt, alimentary fibres, stabilizer: E 412 guar gum, E 410 locust bean gum, E 407 carrageenan, E 466 carboxymethylcellulose, emulsifier: E 471 mono- and diglycerides of fatty acids, E 477 propane-1,2-diol esters of fatty acids, flavours, acidifier: E 330 citric acid, E 296 malic acid, starch, certified colour: E 160a beta-carotene, E 163 anthocyanins.

<b>ALLERGENS</b>	<b>Absence</b>	<b>Presence (as ingredient)</b>	<b>Possible presence of traces</b>
Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut 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 ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof			X*
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 in terms of the total SO 2	X		
Lupin and products thereof;	X		
Molluscs and products thereof	X		
<b>PreGel company guarantees the declaration "without milk derivatives" / "gluten free" exclusively for products whose package is original and intact.</b>			

\*Produced in a factory that also uses soy, eggs, peanuts and nuts.

**ORGANOLEPTIC DESCRIPTION**

<b>TASTE</b>	Typical of watermelon	<b>COLOUR</b>	Pink
<b>SMELL</b>	Typical of watermelon	<b>APPEARANCE</b>	Powder

**PHYSICAL AND CHEMICAL PARAMETERS**

Aw	-	Bx°	-
pH	-	HUMIDITY	-

**MICROBIOLOGICAL PARAMETERS**

TOTAL PLATE COUNT (30°)	< 50.000 U.F.C./g
TOTAL COLIFORMS	< 100 U.F.C./g
ESCHERICHIA COLI	< 10 U.F.C./g
STAPHYLOCOCCUS AUREUS	< 10 U.F.C./g
SALMONELLA	Absent in 25 g
YEASTS AND MOULDS	< 1000 U.F.C./g

**NUTRITION DECLARATION (per 100 g)**

<b>ENERGY</b>	<b>1603 kJ / 383 kcal</b>
FAT	0.4 g
- OF WHICH SATURATES	0.4 g
CARBOHYDRATE	94.6 g
- OF WHICH SUGARS	77.3 g
PROTEIN	<0.2 g
SALT	0.07 g

**INSTRUCTIONS FOR USE****DOSAGE :**

- |                      |                |
|----------------------|----------------|
| - Watermelonsprint N | 1.1 Kg (1 bag) |
| - Water              | 2.5 liters     |

Pour the bag content into the water, shake strongly with a whisk or mixer, then pour into the gelato machine. To achieve the best result, let the mixture mature for abt. 30 minutes in a cool place before freezing.

**BALANCING PARAMETERS (per 100 g of product)**

SUGARS	-
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 3 years.

**PACKAGING**

<b>NET WEIGHT:</b> 1.1 kg	<b>FOOD CONTACT PACKAGING:</b> PET/ALU/PE BAG	<b>SECONDARY PACKAGING:</b> CARTON WITH 12 BAGS
<b>PALLET DATA:</b> CARTON SIZES (cm) 29*39*26      N° BOXES PER LAYER- 8		
<b>TRUCK:</b> N° LAYERS /PALLET - 6	N° CARTONS/ PALLET - 48	PALLET HEIGHT - 171
<b>CONTAINER:</b> N° LAYERS/PALLET - 7	N° CARTONS/ PALLET - 56	PALLET HEIGHT - 197

**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.