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
PANNACOTTA

ST-54772

Rev. 4.2 dated 24/09/2025

PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished product paste.
CHARACTERISTICS:	Semi-finished product paste for gelato with pannacotta 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.

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

Glucose syrup, **concentrated sugared milk,** flavours, acidifier: E 507 alimentary hydrochloric acid, certified colour: E 150a plain caramel, E 160a beta-carotene.

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 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	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 SO2	X		
Lupin and products thereof	X		
Molluscs and products thereof	X		

PreGel company guarantees the declaration "gluten free" exclusively for products whose package is original and intact.

ORGANOLEPTIC DESCRIPTION

TASTE	Typical of pannacotta	**COLOUR**	Ivory
SMELL	Typical of pannacotta	**APPEARENCE**	Thick and homogeneous paste

PHYSICAL AND CHEMICAL PARAMETERS

Aw	0,750 ± 0,025	**Bx°**	75,50 ± 1,00
pH	4,50 ± 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

NUTRITION DECLARATION (per 100 g)

ENERGY	**1390 / 332 (kJ / kcal)**
FAT	3.3 g
- OF WHICH SATURATES	2.1 g
CARBOHIDRATE	68.2 g
- OF WHICH SUGARS	48.0 g
PROTEIN	3.2 g
SALT	0.39 g

Reg. (UE) 649/2019

Trans fat/fat	≤ 2%

INSTRUCTION FOR USE

Dosage for gelato: 100 g/kg of mix; 14 oz/US gal of mix.	For pastry: for mousses, semifreddo, etc.

BALANCING PARAMETERS (per 100 g of product)

SUGARS (excluding lactose)	43.4
FAT	3.3
SKIM MILK SOLIDS	8.2
TOTAL SOLIDS	76.7

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:**	**SECONDARY PACKAGING:**
3,0 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*	*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.