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

PURE PISTACHIO N

ST-82702

Rev. 13.2 dated 15/05/2023

PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre mixed paste.
CHARACTERISTICS:	Semi-finished pre mixed paste for gelato with pistachio 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. Vegan.

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

Pistachios (99,5%), 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	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		**Pistachio nuts**	**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 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 pistachio	**COLOUR**	Bright green pistachio
SMELL	Typical of pistachio	**APPEARENCE**	Fluid paste

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	**Bx°**	-
pH	-	**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	**2784 / 665 (kJ / kcal)**
FAT	56.4 g
- OF WHICH SATURATES	6.4 g
CARBOHIDRATE	16.2 g
- OF WHICH SUGARS	15.6 g
PROTEIN	23.1 g
SALT	0.26 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)	15.6
FAT	56.4
SKIM MILK SOLIDS	/
TOTAL SOLIDS	98.9

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:**
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*	*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.