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
CRUMBOLE' LEMON

PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished product.
CHARACTERISTICS:	Semi-finished product for gelato and pastry with lemon flavour, only for industrial use, not for sale for direct consumption. READY-MADE PRODUCT FOR GELATO AND PASTRY PURPOSES.
GENERAL REQUIREMENTS:	This product complies with the current legislation related to its use.
INDICATIONS:	

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

Biscuits (**wheat flour**, sugar, vegetable oil (coconut), **butter,** salt, flavours), sugar, vegetable fat (sunflower, cocoa), **skimmed milk powder,** dehydrated glucose syrup, **almonds,** flavours, **emulsifier: E 322 soya lecithin,** vegetable extracts, certified colour: E 160a beta-carotene, antioxidant: E 304 fatty acid esters of ascorbic acid, E 306 tocopherol-rich extract.

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		**Almonds**	**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**		

ORGANOLEPTIC DESCRIPTION

TASTE	Lemon	**COLOUR**	Yellow
SMELL	Lemon	**APPEARENCE**	Crumble of biscuit

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	**Bx°**	-
pH	-	**HUMIDITY (%)**	-

MICROBIOLOGICAL PARAMETERS

TOTALPLATE 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	**2139 / 511 (kJ / kcal)**
FAT	25.2 g
- OF WHICH SATURATES	13.2 g
CARBOHIDRATE	62.9 g
- OF WHICH SUGARS	31.1 g
PROTEIN	4.8 g
SALT	0.30 g

Reg. (UE) 649/2019

Trans fat/fat	≤ 2%

INSTRUCTION FOR USE

Instructions: use at room temperature. It is important that you thoroughly mix the whole product in the tub to have an even consistency for the amount you use.
Scoop out the CrumbOlè from the tub with a spoon and compress it into the bottom of a ring or a mould to create the base of the cake. Place in the shock freezer for a few minutes until the product has hardened. Then add the gelato or another dessert. You can also use CrumbOlè to make crunchy fillings and decorations on gelato/semifreddos/mousses/bavarois/frappes/baked products.

BALANCING PARAMETERS (per 100 g of product)

SUGARS (excluding lactose)	-
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 18 months.

PACKAGING

NET WEIGHT:	**FOOD CONTACT PACKAGING:**	**SECONDARY PACKAGING:**
3,5 kg	PP BUCKET	CARTON WITH 2 BUCKETS

PALLET DATA:

CARTON SIZES (cm)	*20X40X25*	*N° BOXES PER LAYER*	*12*

	N° LAYERS /PALLET	*N° CARTONS/ 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.