



PRE GEL S.P.A.
Sede legale: Via 11 Settembre
2001 n. 5/A 42019 Arceto –
Scandiano (R.E.)
Ufficio/Stabilimento:
Via Comparoni,64
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Technical Sheet

YOGGI®

ST-04204

Rev. 9.4 dated
11/10/2024

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PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre-mixed powder.
CHARACTERISTICS:	Semi-finished pre-mixed powder for gelato with yoghurt 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)

Skimmed yoghurt powder, skimmed milk powder, acidifier: E 330 citric acid, flavours

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 illinoensis (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 SO ₂	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 yoghurt	COLOUR	White
SMELL	Typical of yoghurt	APPEARENCE	Powder

PHYSICAL AND CHEMICAL PARAMETERS

Aw	-	Bx°	-
pH	-	HUMIDITY (%)	-

MICROBIOLOGICAL PARAMETERS

TOTALPLATE COUNT (30°C) (Lactic Bacteria excluded)	< 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



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NUTRITION DECLARATION (per 100 g)

ENERGY	1511 / 361 (kJ / kcal)
FAT	1.8 g
- OF WHICH SATURATES	1.7 g
CARBOHIDRATE	51.8 g
- OF WHICH SUGARS	46.3 g
PROTEIN	26.3 g
SALT	1.49 g

Reg. (UE) 649/2019

Trans fat/fat	≤ 2%
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INSTRUCTION FOR USE

DOSAGE: 30-50 g YOGGI/kg of mix (4-7 oz/US gal of mix).

BALANCING PARAMETERS (per 100 g of product)

SUGARS (excluding lactose)	3.3
FAT	1.8
SKIM MILK SOLIDS	78
TOTAL SOLIDS	97.2

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.

In order to assure the top quality of the product, close the bag immediately and perfectly after each use. We suggest you keep at a temperature not more than 16°-20°C.

PACKAGING

NET WEIGHT:	FOOD CONTACT PACKAGING:	SECONDARY PACKAGING:			
1,5 kg	PP BAG	CARTON WITH 4 BAGS			
PALLET DATA:					
CARTON SIZES (cm)		19X39X30	N° BOXES PER LAYER		12
	N° LAYERS /PALLET		N° CARTONS/ PALLET		PALLET HEIGHT (cm)
TRUCK:	5		60		165
CONTAINER:	6		72		195
PLANE:	4		48		135

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.