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Technical Sheet
FROZEN YOGGI
(YOGHURT SOFT)

ST-04808

Rev. 6.5 dated 28/04/2025

PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre-mixed in powder.
CHARACTERISTICS:	Semi-finished pre-mixed powder for soft ice cream 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)*

Sugar, dextrose, **skimmed yoghurt powder (6%), skimmed milk powder,** flavours, acidifier: E 330 citric acid, stabilizer: E 412 guar gum, emulsifier: E 471 mono- and diglycerides of fatty acids, E 472b lactic acid esters of mono- and diglycerides of fatty acids, E 477 propane-1,2-diol esters of fatty acids.

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 yoghurt	**COLOUR**	White
SMELL	Typical of yoghurt	**APPEARENCE**	Powder

PHYSICAL AND CHEMICAL PARAMETERS

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

MICROBIOLOGICAL PARAMETERS

TOTAL PLATE 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

NUTRITION DECLARATION (per 100 g)

ENERGY	**1662 / 397 (kJ / kcal)**
FAT	0.6 g
- OF WHICH SATURATES	0.5 g
CARBOHIDRATE	92.2 g
- OF WHICH SUGARS	90.9 g
PROTEIN	4.7 g
SALT	0.09 g

Reg. (UE) 649/2019

Trans fat/fat	≤ 2%

INSTRUCTION FOR USE

DOSAGE:
FROZEN YOGGI 1.6 kg/56.4 oz (1 bag), MILK 4 litres/141.1 oz, FRESH YOGHURT 1 kg/ 35.3 oz.

Pour the bag content into the milk and yoghurt, shake strongly with a whisk, then pour into the soft yoghurt machine.

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:**
1,6 kg	PET/ALU/PE BAG	CARTON WITH 8 BAGS

PALLET DATA:

CARTON SIZES (cm)	*30X39.5X26.5*	*N° BOXES PER LAYER*	*8*

	N° LAYERS /PALLET	*N° CARTONS/ PALLET*	*PALLET HEIGHT (cm)*
TRUCK:	*6*	*48*	*174*
CONTAINER:	*7*	*56*	*200,5*
PLANE:	*5*	*40*	*147,5*

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.