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Technical Sheet
FORTEFRUTTO® RASPBERRY C

ST-41272

Rev. 6.3 dated 18/05/2021

PRODUCT DESCRIPTION

DESCRIPTION:	Semi-finished pre-mixed paste.
CHARACTERISTICS:	Semi-finished pre-mixed paste with raspberry flavour for gelato, 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)*

Glucose syrup, sugar, raspberries (10%), acidifier: E 330 citric acid, stabilizer: E 440i pectin, flavours, certified colour: E 122 Carmoisine, E 132 Indigo Carmine.

E 122: May have an adverse effect on activity and attention in children.

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 raspberry	**COLOUR**	Bright red
SMELL	Typical of raspberry	**APPEARENCE**	Thick and homogeneous paste

PHYSICAL AND CHEMICAL PARAMETERS

Aw	0,740 ± 0,025	**Bx°**	74,00 ± 1,00
pH	2,00 ± 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	**1214 / 290 (kJ / kcal)**
FAT	< 0.2 g
- OF WHICH SATURATES	< 0.1 g
CARBOHIDRATE	67.9 g
- OF WHICH SUGARS	51.7 g
PROTEIN	< 0.2 g
SALT	0.02 g

INSTRUCTION FOR USE

Dosage for gelato: - Fortefrutto 100 g (3.5 oz), - Fruttosa PreGel 50 g (1.8 oz), - Sugar 300 g (10.6 oz), - Water 1 litre (35.3 oz).	OR: - Fortefrutto 100 g (3.5 oz), - Totalbase PreGel 80 g (2.8 oz) - Sugar 300 g (10.6 oz) - Water 1 litre (35.3 oz).

Or 20-30 g / kg (4 oz/US gal) as flavour enhancer in fresh fruit gelato.

BALANCING PARAMETERS (per 100 g of product)

SUGARS (excluding lactose)	51.7
FAT	<0.2
SKIM MILK SOLIDS	/
TOTAL SOLIDS	76.2

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 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.