



PRE GEL S.P.A.  
Sede legale: Via 11 Settembre  
2001 n. 5/A 42019 Arceto –  
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# Technical Sheet PINOPINGUINO

**ST-82272**

Rev. 4.3 dated  
07/03/2022

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## PRODUCT DESCRIPTION

|                              |                                                                                                                                                                  |
|------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>DESCRIPTION:</b>          | Semi-finished product paste.                                                                                                                                     |
| <b>CHARACTERISTICS:</b>      | Semi-finished product paste with cocoa and hazelnut flavour for decorating confections and gelato; only for industrial use, not for sale for direct consumption. |
| <b>GENERAL REQUIREMENTS:</b> | This product complies with the current legislation related to its use.                                                                                           |
| <b>INDICATIONS:</b>          | Gluten free.                                                                                                                                                     |

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

Sugar, vegetable fat (sunflower, palm), **hazelnuts**, **skimmed milk powder**, cocoa, emulsifier: E 322 lecithin, flavours, 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 ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof |         | Hazelnuts                | 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 SO <sub>2</sub>                                                                                                                                                                                                                                                                                              | 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

|              |                               |                   |       |
|--------------|-------------------------------|-------------------|-------|
| <b>TASTE</b> | Typical of cocoa and hazelnut | <b>COLOUR</b>     | Brown |
| <b>SMELL</b> | Typical of cocoa and hazelnut | <b>APPEARANCE</b> | Paste |

## PHYSICAL AND CHEMICAL PARAMETERS

|           |   |                     |   |
|-----------|---|---------------------|---|
| <b>Aw</b> | - | <b>Bx°</b>          | - |
| <b>pH</b> | - | <b>HUMIDITY (%)</b> | - |



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## 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    |
| STAPHYLOCOCCUS AUREUS    | < 10 c.f.u./g    |
| SALMONELLAE              | Absent in 25 g   |
| YEAST AND MOULDS         | < 1000 c.f.u./g  |

## NUTRITION DECLARATION (per 100 g)

|                      |                               |
|----------------------|-------------------------------|
| <b>ENERGY</b>        | <b>2353 / 562 (kJ / kcal)</b> |
| FAT                  | 36.7 g                        |
| - OF WHICH SATURATES | 4.7 g                         |
| CARBOHIDRATE         | 47.6 g                        |
| - OF WHICH SUGARS    | 47.0 g                        |
| PROTEIN              | 9.4 g                         |
| SALT                 | 0.50 g                        |

## Reg. (UE) 649/2019

|               |      |
|---------------|------|
| Trans fat/fat | ≤ 2% |
|---------------|------|

## INSTRUCTION FOR USE

PinoPinguino has to be used as confectionery and gelato products decoration. It is suggested to present the product alternating layers of gelato and layers of PinoPinguino taking care to put every product layer into the blast for a few minutes.

PinoPinguino can also be poured directly into the tub and served at a showcase temperature. The product keeps a smooth texture at the gelato showcase temperature. An outcrop of fat on the surface is to be considered a definitely normal phenomenon. Carefully mix the paste different times with a dry spatula from the bottom upwards every time you use it.

## BALANCING PARAMETERS (per 100 g of product)

|                            |      |
|----------------------------|------|
| SUGARS (excluding lactose) | 40.3 |
| FAT                        | 36.7 |
| SKIM MILK SOLIDS           | 11.5 |
| TOTAL SOLIDS               | 98.8 |

## 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

|                    |                                |                             |
|--------------------|--------------------------------|-----------------------------|
| <b>NET WEIGHT:</b> | <b>FOOD CONTACT PACKAGING:</b> | <b>SECONDARY PACKAGING:</b> |
| 3,0 kg             | PP BUCKET                      | CARTON WITH 2 BUCKETS       |

### PALLET DATA:

|                          |                          |                           |                           |
|--------------------------|--------------------------|---------------------------|---------------------------|
| <b>CARTON SIZES (cm)</b> | <b>20X39,5X15</b>        | <b>N° BOXES PER LAYER</b> | <b>12</b>                 |
|                          | <b>N° LAYERS /PALLET</b> | <b>N° CARTONS/ PALLET</b> | <b>PALLET HEIGHT (cm)</b> |
| <b>TRUCK:</b>            | 11                       | 132                       | 180                       |
| <b>CONTAINER:</b>        | 13                       | 156                       | 210                       |
| <b>PLANE:</b>            | 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.