

 Via San Zuane 4/a 31059 Scandolara di Zero Branco (TV) Cod. Fisc. P. IVA 01595020270 Tel. +39 0422 488178 Fax +39 0422 488213 www.albertgelati.com	Technical Specification FINISHED PRODUCT	Product Code: C6PG
		Rev. 05 Rev. Date: 27.02.2019
		 QUALITA' CERTIFICATA ISO 9001  

PRODUCT NAME:

PRONTOCREAM G

DESCRIPTION:

PRONTOCREAM G is a paste for the preparation of ice cream, mousse, custards, semifreddo, with cream taste.

INGREDIENTI:

Sugar and glucose syrup, fresh egg yolk, skimmed milk, vanilla beans crushed, salt, flavors. It contains: THICKENERS : E440; STABILIZER: E407; EMULSIFIERS: E471 . Coloured with: Carotene.

DOSAGE:

40/50 g per liter mix

Semi-finished product for exclusive industrial use; forbidden sale for direct use . Made in Italy.

Average values for 100 g of PRONTOCREAM G:

Energy		259,50 kcal	1086,50 kJ
Carbohydrates	62,00 g	227,50 kcal	953,00 kJ
<i>of which Suagrs</i>	56,00 g		
Fat	2,70 g	24,50 kcal	102,00 kJ
<i>of which Saturates</i>	1,50 g		
Proteins	1,90 g	7,50 kcal	31,50 kJ
Salt	0,49 g		

ORGANOLEPTIC CHARACTERISTICS:

Appearance	fluid paste with eggs
Colour:	Light yellow
Odour and taste:	characteristic of cream

MICROBIOLOGICAL CHARACTERISTICS:

Total Plate Count	≤ 30.000 UFC/ml
Yeasts and moulds	absent on 0,2 g
Coliform	absent on 0,2 g

GMO Statement:

The product is not derived from GMO ingredients and is comply with the Regulation CE n° 1829/2003 of 22/09/2003 on the tracking and labeling of modified foods geneticament (on the base of declarations and documentation of our suppliers of raw materials)

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Gluten free Statement:

The product has to be considered without gluten, because on the base of Regulation CE n°41/2009, the content of gluten is below to 20 ppm.

The gluten is absent too for "cross contamination" with cereals containing gluten or products with gluten in production process.

HACCP Statement:

Albert declare to have adopted a self-control hygiene-health system in compliance with Regulation CE 852/2004.

Also the raw materials and finished products provided to you, are prepared, put up and kept in compliance with the regulations in force.

Statement on ALLERGEN:

ALLERGENS			
Ingredient or derivate	Presence in the product	Used in the same production line	Used in the same production site
Cereals containing gluten/derivate	NO	NO	YES
Crustaceans (except molluscs/shellfish/derivate)	NO	NO	NO
Eggs and derivate	YES	YES	YES
Fish/derivate	NO	NO	NO
Peanuts/derivate	NO	NO	NO
Soya/derivate	NO	NO	NO
Milk/derivate (including lactose)	YES	YES	YES
Nuts/derivate	NO	NO	YES
Celery/derivate	NO	NO	NO
Mustard/derivate	NO	NO	NO
Sesame seeds/derivate	NO	NO	NO
Sulphites (SO ₂ > 10 mg/ l)	NO	NO	NO
Lupin/derivate	NO	NO	NO
Molluscs/derivate	NO	NO	NO
NO = Absent YES = presence or may contain traces			

PACKAGING:

package: kg 1,4 bottle
 bottles/carton: 6 bottles;
 carton dimensions: cm 25,0X17,0X29,2
 net weight carton: kg 8,4;
 gross weight carton: kg 10,00;
 carton/bench: 50;

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<u>STORAGE:</u>	dimension bench (EUR): 80x120x166(h). store in cool and dry area.
<u>DURABILITY:</u>	36 months, if correctly stored
<u>DISPOSAL PALLET:</u>	look enclosed document (NOT SUPERIMPOSABLE)
<u>NOTES:</u>	Albert s.r.l. can modify the composition without notice.
<u>CUSTOMS CODE:</u>	17049051

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