

FCP Format for Exhibition and Business Meeting



Product Profile / Terms and Conditions

Name of Product	LA RICETTA DEL GELATO DI PA' - Strawberry Sorbet						
JAN Code	8055684061405□	Package	Materials	Tetra Brik Aseptic			
Use by date	360 DAYS FROM PRODUCTION		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
			9,5	6,5	17,0	1 litre	
Minimum Units of Delivery	1 PALETTE	Packing	Materials	CARTON BOX	Volume	12 litres	
Lead Time	30 DAYS SINCE ORDER CONFIRMATION		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)		
			39,0	19,0	17,0	12,0	
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen <div style="display: inline-block; vertical-align: middle; margin-left: 20px;"> (20/25°C) </div>	Reference Price	<input checked="" type="checkbox"/> EXW <input type="checkbox"/> CIF € 4,75	Prices are valid before	30.06.26		
			*varied by terms and conditions				
Certifications (Products/System)	IFS/BRC/HALAL/GLUTEN FREE/VEGAN OK						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X gr /100ml of product)
Strawberry puree	ITALY	ENERGY	140kcal
Water,sugar,dextrose, glucose syrup		FATS	0,1g
stabilizers: Arabic gum, guar gum, Baobab fruit pulp, propane-1,2-diol alginate,lemon juice		of which saturated fatty acids	0,1g
Acidity regulators:potassium citrate, citric acid		Carbohydrates	34,6g
		of which sugars	34,5g
		Proteins	0,3g
		salt	0g

Product Characteristics	Use Scenes (Usage • Recipes)
Long-life UHT blend for Strawberry sorbet Ready-to-use liquid blend for sorbet, subjected to UHT treatment, homogenized and packaged in aseptic conditions Thick red liquid	FRUIT SORBET

Product Picture

<p>LA RICETTA DEL Gelato di Pa' FRAGOLA SENZA GLUTINE PRODOTTO ITALIANO UHT- PRONTO DA MANTECARE</p>	<p>Allergen (Specific Raw Materials)</p> <p>Traces: Nuts: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium orientale), pecans [Carya illinoensis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia nuts or Queensland nuts (Macadamia ternifolia), and their products.</p>
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Product Profile / Terms and Conditions

Name of Product	LA RICETTA DEL GELATO DI PA' - Mixed Berries Sorbet			
JAN Code	8055684061450□	Package	Materials	Tetra Brik Aseptic
Use by date	360 DAYS FROM PRODUCTION		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 9,5 6,5 17,0 Inner Capacity 1 litre
Minimum Units of Delivery	1 PALETTE	Packing	Materials	CARTON BOX Volume 12 litres
Lead Time	30 DAYS SINCE ORDER CONFIRMATION		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 39,0 19,0 17,0 Weight (kg) 12,0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen (20/25°C)	Reference Price	<input checked="" type="checkbox"/> EXW <input type="checkbox"/> CIF € 4,25 *varied by terms and conditions	Prices are valid before 30.06.26
Certifications (Products/System)	IFS/BRC/HALAL/GLUTEN FREE/VEGAN OK			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X gr /100ml of product)
Berry puree (raspberries, blueberries, blackberries, red currants),	ITALY	ENERGY	117kcal
stabilizers: Arabic gum, guar gum, Baobab fruit pulp, propane-1,2-diol alginate,		FATS	0,1g
water, sugar, dextrose, glucose syrup		of which saturated fatty acids	0,1g
acidity regulators: potassium citrate, citric acid		Carbohydrates	29,1g
		of which sugars	28,7g
		Proteins	0,3g
		salt	0g
Product Characteristics		Use Scenes (Usage - Recipes)	
Long-life UHT blend for Wild Berries sorbet Ready-to-use liquid blend for sorbet, subjected to UHT treatment, homogenized and packaged in aseptic conditions Thick red-violet liquid		FRUIT SORBET	

Product Picture

<p>FRUTTI DI BOSCO -SENZA GLUTINE-</p> <p>PRODOTTO ITALIANO UHT- PRONTO DA MANTECARE</p>	<p>Allergen (Specific Raw Materials)</p> <p>Traces: Nuts: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium orientale), pecans [Carya illinoensis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia nuts or Queensland nuts (Macadamia ternifolia), and their products.</p>
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Product Profile / Terms and Conditions

Name of Product	LA RICETTA DEL GELATO DI PA' - Mango Sorbet			
JAN Code	8055684061504□	Package	Materials	Tetra Brik Aseptic
Use by date	360 DAYS FROM PRODUCTION		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm) 9,5 6,5 17,0 Inner Capacity 1 litre
Minimum Units of Delivery	1 PALETTE	Packing	Materials	CARTON BOX Volume 12 litres
Lead Time	30 DAYS SINCE ORDER CONFIRMATION		size/Gross weight	Length(cm) × Width(cm) × Height (cm) 39,0 19,0 17,0 Weight (kg) 12,0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperture <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen } 20/25°C	Reference Price	<input checked="" type="checkbox"/> EXW <input type="checkbox"/> CIF € 3,80 *varied by terms and conditions	Prices are valid before 30.06.26
Certifications (Products/System)	IFS/BRC/HALAL/GLUTEN FREE/VEGAN OK			

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X gr /100ml of product)
Mango pulp, water, sugar, dextrose, glucose syrup		ENERGY	112kcal
stabilizers: Arabic gum, guar gum, Baobab fruit pulp, propane-1,2-diol alginate,		FATS	0,2g
		of which saturated fatty acids	0,1g
		Carbohydrates	27g
		of which sugars	26,3g
		Proteins	0,4g
		salt	0g
Product Characteristics		Use Scenes (Usage - Recipes)	
Long-life UHT blend for Mango sorbet Ready-to-use liquid blend for sorbet, subjected to UHT treatment, homogenized and packaged in aseptic conditions Dense orange-yellow liquid		FRUIT SORBET	

Product Picture

<p>LA RICETTA DEL <i>Gelato di Pa'</i> MANGO -SENZA GLUTINE- PRODOTTO ITALIANO UHT-PRONTO DA MANTECARE</p>	<p>Allergen (Specific Raw Materials)</p> <p>Traces: Nuts: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium orientale), pecans [Carya illinoensis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia nuts or Queensland nuts (Macadamia ternifolia), and their products.</p>
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Product Profile / Terms and Conditions

Name of Product	LA RICETTA DEL GELATO DI PA' - Fruit Base Sorbet						
JAN Code	8055648061306□	Package	Materials	Tetra Brik Aseptic			
Use by date	360 DAYS FROM PRODUCTION		Size/Inner Capacity	Length(cm) × Width(cm) × Height (cm)	Inner Capacity		
				9,5	6,5	17,0	1 litre
Minimum Units of Delivery	1 PALETTE	Packing	Materials	CARTON BOX	Volume	12 litres	
Lead Time	30 DAYS SINCE ORDER CONFIRMATION		size/Gross weight	Length(cm) × Width(cm) × Height (cm)	Weight (kg)		
				39,0	19,0	17,0	12,0
Storage Condition	<input checked="" type="checkbox"/> Normal Temperature <input type="checkbox"/> Refrigeratino <input type="checkbox"/> Frozen	Reference Price	<input checked="" type="checkbox"/> EXW <input type="checkbox"/> CIF € 3,50	Prices are valid before	30.06.26		
	20/25°C						
Certifications (Products/System)	IFS/BRC/HALAL/GLUTEN FREE						

Ingredients and Additives	The Place of Origin	Nutritional Facts	Ingredient Amount (Eg. X gr /100ml of product)
Water, sugar	ITALY	ENERGY	203kcal
		FATS	0,1g
stabilizers: Arabic gum, guar gum, Baobab fruit pulp		of which saturated fatty acids	0,1g
		Carbohydrates	50,4g
		of which sugars	49,2g
		Proteins	0,1g
		salt	0,01g
Product Characteristics		Use Scenes (Usage - Recipes)	
Long-life UHT blend for Fruit Base sorbet Ready-to-use liquid blend for sorbet, subjected to UHT treatment, homogenized and packaged in aseptic conditions Thick liquid of neutral colour		FRUIT SORBET	

Product Picture

Allergen (Specific Raw Materials)	
Traces: Nuts: almonds (Amygdalus communis L.), hazelnuts (Corylus avellana), walnuts (Juglans regia), cashew nuts (Anacardium orientale), pecans [Carya illinoensis (Wangenh.) K. Koch], Brazil nuts (Bertholletia excelsa), pistachios (Pistacia vera), macadamia nuts or Queensland nuts (Macadamia ternifolia), and their products.	

■ Company's profile

Company's Name	PASCAL SRL		
Annual Sales	€3,000,000	Numbers of Employees	14
Name of Representative	LORENZO MULLER		
Website Address	WWW.PASCALSRL.IT		
Company's Address	Via Torino 155, 10028 Trofarello (TO) ITALY		
Factory's Address	Via Torino 155, 10028 Trofarello (TO) ITALY		
Name of the Person in Charge	LORENZO MULLER	E-mail Address	
Phone Number	0039 011 0740893	Fax Number	N/A

■ Selling Points of the production process

1. The product is fed into the storage tank (4°C/5°C);
2. Through the heat exchanger, the product is preheated to ~75°C;
3. The product is then fed into the infusion chamber, where it reaches 140°C-150°C in just a few moments via a valve that causes it to flow in the form of a thin film, so as to achieve maximum heat transfer in the shortest possible time, reaching the sterilisation temperature;
4. The sterilised product is sent to the vacuum expansion chamber, in order to extract the residual steam it contains; the product temperature is lowered, returning to that of the preheating phase
5. The product is sent to the sterile homogeniser for high-pressure treatment, in order to achieve greater chemical and physical stability;
6. Before packaging, the outgoing product must be cooled down to the pre-set temperatures for each type; cooling is carried out by passing it through a heat exchanger;
7. The product thus sanitised and homogenised is sent to the aseptic tank, where it will remain for the technical time required to send the product for subsequent packaging: the aseptic tank also means that the normal surplus of cream returning from the filling line does not have to be thermally reprocessed, thus avoiding browning. From this point on, in order not to mechanically damage the cream, we no longer use pumps to push the product into the packaging machines, but adopt an increase in sterile air pressure to maintain a laminar, non-turbulent flow in the pipes;
8. Packaging takes place in aseptic tetrapack, bag-in-box and combo pallet boxes 1,000

Pictures

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■ Information of Quality Assurance

Inspection of Products	<input type="checkbox"/> Yes <input type="checkbox"/> No	Inspection conducted according to ISO 17025 standards			
Hygiene Management	Production Process	UHT Patented Process			
	Employees	5			
Emergency Response	The Contact Points	The person in charge	Alberto Stura	Phone number	(+39)0110740893
	Documentation	Upon confirm of non-conformity, an email is sent to the customers and the product is immediately recalled. We then carry out tests and controls on the whole supplying chain to investigate the cause of the problem. Product liability insurance up to			