

DATA SHEET

Code: 01070837 State: Approved by RAQ on

JOYLIFE FRUTTASTEVIA VEGAN 6.3 (6X1.05)

28/03/2019

Product description

complete "ready to use" powder with sweeteners including stevia of natural origin, without sucrose added and reduced-calorie, without emulsifiers, ideal for the preparation of completely vegetable fruit ice creams. JOYLIFE FRUTTASTEVIA VEGAN is a product that can be used by those who follow a vegan diet. Consumption of foods containing maltitol-erythritolsorbitol, instead of sugar, induces a lower blood glucose rise after their consumption compared to sugar containing foods. VEGANOK APPROVED PRODUCT

Sales name

semifinished product for ice cream.

Ingredients

sweetener: maltitol-erythritol-sorbitol, maltodextrin, fibers (inulin, acacia), stabilizers: E466-E401-E415-E410-E407, citric acid, pea proteins, sweetener: steviol glycosides (stevia extracts).

It may contain MILK and SOY .

An excessive consumption may produce a laxative effect.

Microbiological standards

| <pre>aerobic plate count (1) yeasts (2) molds (2) coliforms (3) E.coli (4)</pre> | 5000 CFU/g max. 50 CFU/g max. 50 CFU/g max. none detected/g none detected/g |
|--|---|
| salmonella (5) | none detected/25 g |
| | |

(1) ISO 4833:91 (2) ISO 7954:87 (3) ISO 4832:91 (4) ISO 16649-2:01 (5) ISO 6579:93

Storage & shelf-life

at least two years in original package in cool (20°C max.), dry storage.

Packaging

6.3 kg carton containing 6 polythene bags of 1.05 kg net.

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irca S.p.A. Sede legale: Via degli Orsini, 5 21013 Gallarate (VA)

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Note: the provided informations are based on our research and on our best knowledges; we recommend to the users to carry out their own tests to determine if the product is suitable for their particular purposes in their operational conditions

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Directions to use

| JOYLIFE FRUTTASTEVIA VEGAN | 1.05 | kg | (one | bag) |
|------------------------------------|------|----|------|------|
| water | 1 l | | | |
| <pre>fresh/frozen fruits (*)</pre> | 2 kg | | | |

(*)without added sugars.

Mixing the powder in hot water or heating the mixture in the pasteurizer up to 25-30 °C to facilitate the solubilization of polyalcohols, add the fruit or juice, use immersion blender until complete dissolution of the ingredients. Let the mixture rest and then pour directly in the batch freezer.

Recommended recipes :

Sorbets with fruits: STRAWBERRIES : 2.0 Kg; Water: 1.0 liters; Joylife FruttaStevia Veg: 1050g (1 bag). RASPBERRIES: 2.0 Kg; Water: 1.0 liters; Joylife FruttaStevia Veg: 1050g (1 bag). BANANA: 1.6 Kg; Water: 1.4 liters; Joylife FruttaStevia Veg: 1050g (1 bag).

S orbets with fruit juice (without added sugars): BLOOD ORANGE: 1 kg; Water: 2.0 liters; Joylife FruttaStevia Veg: 1050g (1 bag). LEMON: 0.8 Kg; Water: 2.2 liters; Joylife FruttaStevia Veg: 1050g (1 bag). PINK GRAPEFRUIT: 1.5 Kg; Water: 1.5 Kg; Joylife FruttaStevia Veg: 1050g (1 bag).

THE RECIPES HEREABOVE ARE COMPLIANT WITH VEGANOK STANDARD. YOU NEED TO REGISTER ON VEGANOK SITE AND SUBSCRIBE THE ETHICAL POLICY IN ORDER TO BE ALLOWED TO USE VEGANOK TRADEMARK. FURTHER INFORMATION ON THE WEBSITE: WWW.VEGANOK.COM

Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g (OBTAINED BY CALCULATION)

- 1. Energy_____ 254 kcal
- 1061 kJ 2. Protein (N*6.25)_____ 0.2 g
- 3. Carbohydrate_____ 85.1 g
- of which sugars_____1.2 g
- 4. Fat_____ 0 g
- of which saturated_____0 g
- 5. Food fibre_____ 12.4 g
- 6. Salt_____ 0.1 g

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Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

| Cereals containing gluten and products thereof Crustaceans and products thereof | _ |
|--|------|
| Eggs and products thereof | - |
| Fish and products thereof | _ |
| Peanuts and products thereof | _ |
| Soybeans and products thereof: | _ CC |
| Milk and products thereof (including lactose) | _ CC |
| Nuts and products thereof | _ |
| Celery and product thereof | _ |
| Mustard and products thereof | _ |
| Sesame seeds and products thereof | _ |
| Sulphur dioxide and sulphites at conc. of more | |
| than 10 mg/kg | _ |
| Lupin and products thereof | _ |
| Molluscs and products thereof | _ |

Key: X = present; (ingredient which contains it) CC = the presence due to cross contamination cannot be excluded.

Statements

GMO Statement

Based on information from our raw material suppliers, the product is not derived from genetically modified raw material according to Regulation (EC) 1829/2003 - 1830/2003 concerning traceability and labelling of genetically modified organism.

HACCP Statement

This product is made in compliance with regulations in force in food sector and in compliance with the hygienic rules according to Regulation (EC) 852/2004.

<u>Ionizing Radiation Statement</u> This product is not treated with ionizing radiation in any production steps.

Statement on Packaging Materials

The packaging materials used are in compliance with European Legislation (Regulation (EC) 1935/2004 - 1895/2005 - 2023/2006 - 10/2011) and with Italian Legislation (Decreto Ministeriale 21/03/1973 - DPR 777/82) and subsequest amendments and additions.

<u>Traceability</u> Product traceability is made according to Regulation (EC) 178/2002.

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