

## **DATA SHEET**

Code:01070835State:Approved by RAQ on

JOYLIFE CREMASTEVIA VEGAN 5.4 (6X0.9)

28/03/2019

### **Product description**

Complete base/ready to use with sweeteners, amongst which natural Stevia (sweetleaf), without added sugars and emulsifiers. It is specifically formulated for the production of artisanal energy-reduced ice-cream - without milk and derivatives. JOYLIFE CREMASTEVIA VEGAN can be used by those who follow a vegan diet. Consumption of foods containing maltitol-erythritol-sorbitol, 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

sweeteners: maltitol-erythritol-sorbitol, fibers (inulin, alpha-ciclodextrin), vegetable fat (coconut), modified starch, maltodextrin , stabilizers: E407-E464-E401 , vegetable proteins, natural flavoring, sweetener: steviol glycosides (stevia extracts).

May contain SOYA and MILK.

An excessive consumption may produce a laxative effect.

### Microbiological standards

aerobic plate count (1)	5000 CFU/g max.
yeasts (2)	50 CFU/g max.
molds (2)	50 CFU/g max.
coliforms (3)	none detected/g
E.coli (4)	none detected/g
salmonella (5)	none detected/25 g
(1) ISO 4833:91 (2) ISO 7054:87	j

(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

5.4 kg carton containing 6 polythene bags of 0.9 kg net.

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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 CREMASTEVIA VEGAN\_\_\_\_\_\_0.9 Kg (one bag) drinks flavoured with "Soy-Rice-Oat" (\*)(\*\*)\_\_\_\_\_ 2.5 / 2.8 liters aromatizing paste Joypaste (ref. recipe book)(\*)\_\_\_ 0,45 Kg

 $(\ast) Use products with no added sugar in order to present your gelato with the claim: "No added sugar".$ 

(\*\*) IN ORDER TO USE VEGANOK TRADEMARK, USE FLAVORING PASTE AND VEGETABLE FOODS COMPLIANT WITH VEGANOK POLICY. 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

Mix Joylife powder in a hot liquid or warm up the mixture in a pasteurizer up to 25-30 °C so as to facilitate the dissolution of the polyalcohols, add flavoring, mix until the product is completely dissolved and then directly pour the mixture into a batch freezer.

Recipe for gelato made with alternative drinks instead of milk (soy drink):
- Hazelnut / Pistachio / Almond / Gianduja: 1 bag (900g) + 2500 ml soy drink + 450g Joypaste
Hazelnut / Joypaste Pistachio / Joypaste Almond / Joypaste Gianduia amara.

Recipe for gelato made with alternative drinks instead of milk (rice drink):
 - Hazelnut / Pistachio / Almond/ Gianduja: 1 bag (900g) + 2800 ml rice drink + 450g Joypaste
Hazelnut / Joypaste Pistachio / Joypaste Almond / Joypaste Gianduia amara.

### Nutritional information

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

- 1. Energy\_\_\_\_\_ 286 kcal
- 1189 kJ
- 2. Protein (N\*6.25) 0.3 g 3. Carbohydrate 82.8 g
- 3. Carbohydrate\_\_\_\_\_82.8 of which sugars\_\_\_\_\_0.1 g
- 4. Fat\_\_\_\_\_ 6.9 g
- of which saturated\_\_\_\_\_6.2 g
- 5. Food fibre\_\_\_\_\_ 8.9 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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