

**Code:** 01011427 **JOYCREAM CRUMBLE 5**  
**State:** Approved by RAQ on 29/10/2018

**Product description**

biscuit flavoured cream with butter biscuit grits, crispy cereal spherules and Delicrisp made with pure butter ideal to maintain a spreadable consistency even at -15°C in freezer.

**Sales name**

semifinished product for ice-cream making.

**Ingredients**

sunflower oil, biscuit grits ( WHEAT flour, sugar, BUTTER , WHEAT starch, MILK , EGGS , baking powders: sodium bicarbonate (E500)-ammonium carbonate (E503), flavourings, salt.), sugar, ALMONDS , skimmed MILK powder, WHEY powder, extruded cereals (corn flour, rice flour, WHEAT flour, sugar, low fat cocoa powder, BARLEY malt extract, salt), finely crumbled crepes ( WHEAT flour, sugar, anhydrous MILK FAT , skimmed MILK powder, BARLEY malt flour, salt), LACTOSE , coloring: caramel, emulsifier SOYA lecithin, flavourings, antioxidant: rosmarin extract.

May contain traces of OTHER NUTS and PEANUTS.

**Physical-chemical analysis**

fat (1) \_\_\_\_\_ 37.7 % ± 2  
moisture (K.F.) \_\_\_\_\_ 2 % max.

(1) extraction by Soxhlet and petroleum ether after hydrolysis with hydrochloric acid.

**Microbiological standards**

aerobic plate count (1) \_\_\_\_\_ 5000 CFU/g max.  
yeasts (2) \_\_\_\_\_ 25 CFU/g max.  
molds (2) \_\_\_\_\_ 25 CFU/g max.  
coliforms (3) \_\_\_\_\_ <10 CFU/g  
E.coli (4) \_\_\_\_\_ <10 CFU/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 18 months in original package in dry and cool place (20°C max.).

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**Packaging**

plastic pails of 5 kg (net).

**Directions to use**

JOYCREAM CRUMBLE is ideal for classic variegation of the icecream.  
Placed in the ice-cream tub in the display window at -15°C JOYCREAM CRUMBLE maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups; for this application JOYCREAM CRUMBLE reaches the optimal consistency after 2-3 hours at -15°C.

NOTICE: Mix thoroughly JOYCREAM CRUMBLE before taking it from the package.

**Nutritional information**

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

1. Energy \_\_\_\_\_ 572 kcal  
2385 kJ
2. Protein (N\*6.25) \_\_\_\_\_ 6.3 g
3. Carbohydrate \_\_\_\_\_ 51.1 g  
of which sugars \_\_\_\_\_ 40.9 g
4. Fat \_\_\_\_\_ 37.7 g  
of which saturated \_\_\_\_\_ 5.6 g
5. Food fibre \_\_\_\_\_ 1.7 g
6. Salt \_\_\_\_\_ 0.23 g

**Allergens**

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof \_\_\_\_\_ X (wheat flour, wheat starch, barley malt)  
Crustaceans and products thereof \_\_\_\_\_  
Eggs and products thereof \_\_\_\_\_ X  
Fish and products thereof \_\_\_\_\_  
Peanuts and products thereof \_\_\_\_\_ CC  
Soybeans and products thereof: \_\_\_\_\_ X (soya lecithin)  
Milk and products thereof (including lactose) \_\_\_\_\_ X (skimmed milk powder, whey powder, butter, milk, lactose)  
Nuts and products thereof \_\_\_\_\_ X (almond), CC (other nuts)  
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.

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## 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.

### Ionizing Radiation Statement

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 subsequent amendments and additions.

### Traceability

Product traceability is made according to Regulation (EC) 178/2002.