

Code: 01011179 **JOYCREAM TORRONCINO 5**
State: Approved by RAQ on 20/10/2015

Product description

white chocolate/almond flavoured cream for ice-cream with little nougat pieces. Inside ice-cream pans in a display freezer at -15°C it keeps its ideal creamy and spreadable consistency in order to easily prepare ice-cream cones and cups.

Sales name

semifinished product for ice-cream making.

Ingredients

sugar, sunflower oil, nougat (glucose syrup, sugar, ALMONDS , honey, HAZELNUTS , EGG white), skimmed MILK powder, WHEY powder, ALMONDS , emulsifier SOYA lecithin, flavours, antioxidant: rosemary extract.

May contain traces of GLUTEN, OTHER NUTS and PEANUTS.

Physical-chemical analysis

fat (1) _____ 36.2 % ± 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.).

Packaging

plastic pails of 5 kg (net).

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Directions to use

JOYCREAM TORRONCINO is ideal for classic variegation of the icecream.

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

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

Nutritional information

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

1. Energy _____ 569 kcal
2374 kJ
2. Protein (N*6.25) _____ 5.2 g
3. Carbohydrate _____ 55.3 g
of which sugars _____ 55.3 g
4. Fat _____ 36.2 g
of which saturated _____ 4.3 g
5. Food fibre _____ 0.5 g
6. Salt _____ 0.26 g

Allergens

ACCORDING TO WHAT STATED IN THE LEGISLATION 2003/89/EC:

Cereals containing gluten and products thereof _____ CC
Crustaceans and products thereof _____
Eggs and products thereof _____ X (egg white)
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)
Nuts and products thereof _____ X (almonds, hazelnuts); 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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Certifications

Preferential Origin for European Customs Code

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.