

**Code:** 01011075 **JOYCREAM COCONTY 5**  
**State:** Approved by RAQ on 30/12/2019

**Product description**

milk chocolate/coconut flavoured cream with coconut flakes ideal to maintain a creamy consistency even at -15°C in freezer.

**Sales name**

semifinished product for ice-cream making.

**Ingredients**

sugar, vegetable oil (sunflower), coconut flakes, skimmed MILK powder, WHEY powder, low fat cocoa powder, emulsifier: SOYA lecithin, flavours, antioxidant: rosemary extract.

May contain GLUTEN, EGGS, PEANUTS and NUTS.

**Physical-chemical analysis**

fat (1) \_\_\_\_\_ 40.41 % ± 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 COCONTY is ideal for classic variegation of the icecream.  
Placed in the ice-cream tub in the display window at -15°C JOYCREAM COCONTY maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups.

JOYCREAM COCONTY reaches the optimal consistency after 2-3 hours at -15°C.

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

### Nutritional information

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

1. Energy	_____	580 kcal
	2414 kJ	
2. Protein (N*6.25)	_____	6.7 g
3. Carbohydrate	_____	46.1 g
of which sugars	_____	45.7 g
4. Fat	_____	40.4 g
of which saturated	_____	13.9 g
5. Food fibre	_____	3 g
6. Salt	_____	0.33 g

### Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof	_____	CC
Crustaceans and products thereof	_____	
Eggs and products thereof	_____	CC
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	_____	CC
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.