

Code: 01011428 **JOYCREAM FRUITS ROUGES 5**
State: Approved by RAQ on 29/10/2018

Product description

cream with red fruits and crunchy 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, sugar, finely crumbled crepes 12% (WHEAT flour, sugar, anhydrous MILK FAT , skimmed MILK powder, BARLEY malt flour, salt), skimmed MILK powder, WHEY powder, dehydrated red fruits (raspberry 3.5%, strawberry 0.6%), LACTOSE , maltodextrins, maize starch, dehydrated glucose syrup, emulsifier SOYA lecithin, acid: citric acid, flavourings, antioxidant: rosmariny extract.

May contain traces of EGGS, NUTS and PEANUTS.

Physical-chemical analysis

fat (1) _____ 37.5 % ± 2
moisture (K.F.) _____ 3 % 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.). Oiling out on the surface may occur if the product is stored at warmer temperature; in this case it is necessary to carefully mix before using.

Code: 01011428 JOYCREAM FRUITS ROUGES 5
State: Approved by RAQ on 29/10/2018

Packaging

plastic pails of 5 kg (net).

Directions to use

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

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

Nutritional information

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

1. Energy	_____	575 kcal
		2398 kJ
2. Protein (N*6.25)	_____	4.4 g
3. Carbohydrate	_____	54.8 g
of which sugars	_____	47 g
4. Fat	_____	37.6 g
of which saturated	_____	5.4 g
5. Food fibre	_____	0.4 g
6. Salt	_____	0.4 g

Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof _____ X (wheat flour, barley malt)
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, butter, lactose)
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.

Code:	01011428	JOYCREAM FRUITS ROUGES 5
State:	Approved by RAQ on	29/10/2018

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.