

DATA SHEET

Code: 01011825 JOYCREAM WHITE CROCK 5

State: Approved by RAQ on 23/12/2019

Product description

white cream with crunchy Delicrisp made with pure butter able to keep its soft consistency even at -15°C in the display window of the freezer.

Sales name

semifinished product for ice-cream making.

Ingredients

vegetable oil (sunflower), sugar, skimmed MILK powder, finely crumbled crepes 8% (WHEAT flour, sugar, anhydrous MILK fat, skimmed MILK powder, BARLEY malt flour, salt), LACTOSE, WHEY powder, white chocolate 5% (sugar, cocoa butter, whole MILK powder), emulsifier: SOYA lecithin, flavour, antioxidant: rosemary extract.

May contain EGGS, NUTS and PEANUTS.

Physical-chemical analysis

fat (1) $37.4 \% \pm 2$ moisture (K.F.) 2 % max.

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

Printed on 10/06/2021 14:13

Mod. D-09-01/01 rev.3 del 13/05/2019

PAGE 1 of 3



DATA SHEET

Code: 01011825 JOYCREAM WHITE CROCK 5

State: Approved by RAQ on 23/12/2019

Directions to use

placed in the ice-cream tub in the display window at -15°C JOYCREAM WHITE CROCK maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups.

JOYCREAM WHITE CROCK reaches the optimal consistency after 2-3 hours at -15°C. JOYCREAM WHITE CROCK is ideal for classic variegation of the icecream.

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

Nutritional information

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

1. Energy 2405 kJ	577 kcal
2. Protein (N*6.25) 3. Carbohydrate of which sugars 4. Fat	5.3 g 54.8 g 51.9 g 37.4 g
of which saturated mono-unsaturated poly-unsaturated 5. Food fibre	5.3 g 7 g 22.8 g
6. Salt	0 g 0.3 g

Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof	_ X (wheat and barley flour)
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,
lactose, whole milk powder, anhydrous milk fat)	
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	
	_
<pre>Key: X = present; (ingredient which contains it)</pre>	
CC = the presence due to cross contamination cannot I	oe excluded.

Printed on 10/06/2021 14:13

Mod. D-09-01/01 rev.3 del 13/05/2019

PAGE 2 of 3



DATA SHEET

Code: 01011825 JOYCREAM WHITE CROCK 5

State: Approved by RAQ on 23/12/2019

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.

<u>Statement on Packaging Materials</u>

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.

Traceability

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