

Code: 01011170 JOYPASTE COCOA INTENSE 5
State: Approved by RAQ on 27/04/2018

Product description

concentrated paste for the preparation of cocoa ice-cream with intense taste and colour. JOYPASTE COCOA INTENSE is ideal also for semifreddi, creams and pastry products.

Sales name

semifinished product for ice cream and pastry.

Ingredients

low-fat cocoa powder (63%), vegetable oil (sunflower, palm), cocoa mass, emulsifier: SOYA lecithin, flavour.

The product may contain MILK AND NUTS.

Physical-chemical analysis

fat (1) _____ 42.7 % ± 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 at 20-25°C.
Lower temperatures may cause a partial cristallisation of cocoa butter giving a gritty appearance to the cream; in this case JOYPASTE COCOA INTENSE must be warmed up and stirred for few minutes at 35-40°C.

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Packaging

5 kg (net) plastic pail.

Directions to use

the dosage recommended for the preparation of ice cream is 70-90 g for 1 kg of white base.

JOYPASTE COCOA INTENSE is ready to use; It avoids the troubles frequently associated with the use of cocoa powder (lumps) and cocoa mass.

Mix JOYPASTE COCOA INTENSE before using, then close carefully the can.

Nutritional information

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

1. Energy _____ 508 kcal
2097 kJ
2. Protein (N*6.25) _____ 14.5 g
3. Carbohydrate _____ 6.5 g
of which sugars _____ 0.5 g
4. Fat _____ 42.7 g
of which saturated _____ 8.9 g
5. Food fibre _____ 20.1 g
6. Salt _____ 0.8 g

Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof _____
Crustaceans and products thereof _____
Eggs and products thereof _____
Fish and products thereof _____
Peanuts and products thereof _____
Soybeans and products thereof: _____ X (soya lecithin)
Milk and products thereof (including lactose) _____ CC
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.