

Code: 01070843 **JOYQUICK NOIR PEROU 9 (5X1.8)**
State: Approved by RAQ on 11/02/2019

Product description

mix in powder for the production of Peru single origin dark chocolate ice cream.

Sales name

semifinished product for ice creams.

Ingredients

dark chocolate 40%* (cocoa, Peru origin cocoa mass, sugar, emulsifier SOYA lecithin, natural vanilla extract), sugar, dextrose, fibers (inulin), dry glucose sirup, cocoa powder, thickeners: E410-E412-E407, emulsifiers: E473-E471, natural flavouring, salt.

* where of Peru single origin dark chocolate drops 18%.

May contain NUTS, MILK AND PRODUCTS THEREOF.

Microbiological standards

aerobic plate count (1)_____	5000 CFU/g max.
yeasts (2)_____	50 CFU/g max.
molds (2)_____	50 CFU/g max.
coliforms (3)_____	none detected/g
E.coli (4)_____	none detected/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 two years in original package in cool (20°C max.), dry storage.

Packaging

10.8 kg carton containing 6 polythene bags of 1.8 kg net.

WAY OF TRANSPORTATION:

at room temperature all the year

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Directions to use

JOYQUICK NOIR PEROU _____ 1.8 kg (one bag)
boiling Water _____ 2.2 l

Hot preparation (temperature about 50°C). Pour JOYQUICK NOIR PEROU into the hot or boiling water and stir with a whisk until the complete melting of the dark chocolate drops present in the bag; after the complete dispersion, pour and freeze directly into the batch freezer.

Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES FOR 100 g of PRODUCT
(OBTAINED BY CALCULATION)

1. Energy _____ 394 kcal
1657 kJ
2. Protein (N*6.25) _____ 8.4 g
3. Carbohydrate _____ 59.0 g
of which sugars _____ 55.0 g
4. Fat _____ 11.2 g
of which saturated _____ 7.1 g
cholesterol _____ 0 mg
5. Food fibre _____ 12.3 g
6. Salt _____ 0.17 g

Allergens

ACCORDING TO WHAT STATED IN THE LEGISLATION 1169/2011/UE:

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.