

Code: 01070013 **JOYQUICK NOIR ECUADOR 9 (5X1.8)**
State: Approved by RAQ on 13/01/2022

Product description

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

Sales name

semifinished product for ice creams.

Ingredients

dark chocolate 40%* (cocoa, Ecuador origin cocoa mass, sugar, emulsifier SOYA lecithin, natural vanilla extract), sugar, dextrose, fibers (inulin), dry glucose sirup, cocoa powder, thickeners: E417-E412-E407, emulsifiers: E471-E473, stabilisers: E450iii-E339ii, natural flavouring, salt.

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

May contain NUTS, MILK.

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 ECUADOR _____ 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 _____ 407 kcal
1706 kJ
2. Protein (N*6.25) _____ 6.4 g
3. Carbohydrate _____ 57.5 g
of which sugars _____ 53.9 g
4. Fat _____ 13.8 g
of which saturated _____ 8.9 g
5. Food fibre _____ 13.6 g
6. Salt _____ 0.25 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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Certifications

Preferential Origin for European Customs Code

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.