

Code: 01011430 **JOYCREAM NOCCIOLATA CHOC 5**
State: Approved by RAQ on 29/10/2018

Product description

spreadable cream with low-fat cocoa and hazelnut. It keeps its soft consistency even at -15°C in the display window of the freezer.

Sales name

semifinished product for ice-cream making.

Ingredients

sugar, vegetable oil (sunflower), low-fat cocoa powder, skimmed MILK powder, LACTOSE, HAZELNUTS, emulsifier SOYA lecithin, flavourings, antioxidant: rosemary extract.

The product may contain OTHER NUTS.

Physical-chemical analysis

fat (1) _____ 36.9 % ± 1.5
moisture (K.F.) _____ 1.2 % 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) _____ 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 18 months in original package in dry and cool place (20°C max.).

Packaging

5 kg (net) plastic pails.

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Directions to use

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

JOYCREAM NOCCIOLATA CHOC reaches the optimal consistency after 2-3 hours at -15°C.
JOYCREAM NOCCIOLATA CHOC is ideal for classic variegation of the ice cream.

NOTICE: Mix thoroughly JOYCREAM NOCCIOLATA CHOC before taking it from the pail.

Nutritional information

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

1. Energy_____ 565 kcal
2353 kJ
2. Protein (N*6.25)_____ 4.9 g
3. Carbohydrate_____ 52.1 g
of which sugars_____ 50.9 g
4. Fat_____ 36.9 g
of which saturated_____ 4.8 g
mono-unsaturated_____ 8.6 g
poly-unsaturated_____ 23.4 g
5. Food fibre_____ 2.4 g
6. Salt_____ 0.13 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) _____ X (skimmed milk powder, lactose)
Nuts and products thereof _____ X (hazelnuts); CC (other nuts)
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.