

**Code:** 01011081 **JOYCREAM CHOCOBISCOTTO 5**  
**State:** Approved by RAQ on 29/10/2018

## Product description

cream with chocolate taste for ice-creams with cocoa biscuit chunks. JOYCREAM CHOCOBISCOTTO is ideal to maintain a creamy consistency even at -15°C in freezer.

## Sales name

semifinished product for ice-cream making.

## Ingredients

sugar, vegetable oil (sunflower), biscuit chunks 18% ( WHEAT flour, sugar, vegetable fat (palm), low fat cocoa powder, salt, baking powders: E500-E501-E503), low fat cocoa powder, HAZELNUTS , skimmed MILK powder, emulsifier: SOYA lecithin, flavours, antioxidant: rosemary extract.

May contain traces of OTHER NUTS, EGGS and PEANUTS.

## Physical-chemical analysis

fat (1) \_\_\_\_\_ 31.9 % ± 2  
moisture (K.F.) \_\_\_\_\_ 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) \_\_\_\_\_ <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).

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**Directions to use**

JOYCREAM CHOCOBISCOTTO is ideal for classic variegation of the ice-cream.  
Placed in the ice-cream tub in the display window at -15°C JOYCREAM CHOCOBISCOTTO maintains a creamy and spreadable consistency ideal to be used in ice-cream during preparation of cones and cups.

JOYCREAM CHOCOBISCOTTO reaches the optimal consistency after 2-3 hours at -15°C.

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

**Nutritional information**

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

1. Energy \_\_\_\_\_ 535 kcal  
2232 kJ
2. Protein (N\*6.25) \_\_\_\_\_ 6.9 g
3. Carbohydrate \_\_\_\_\_ 53.5 g  
of which sugars \_\_\_\_\_ 46.5 g
4. Fat \_\_\_\_\_ 31.9 g  
of which saturated \_\_\_\_\_ 5.3 g
5. Food fibre \_\_\_\_\_ 3.4 g
6. Salt \_\_\_\_\_ 0.13 g

**Allergens**

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof \_\_\_\_\_ X (wheat 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)  
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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## 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.