

Code: 01990650 **JOYTOPPING NOCCIOLATA PREMIUM 5.4 6X0.9**
State: Approved by RAQ on 05/11/2018

Product description

Gianduja chocolate cream for decoration of ice cream, frozen yogurt and desserts.

Sales name

confectionery product for decoration.

Ingredients

sugar, sunflower oil, gianduja nut chocolate 22% (HAZELNUTS , low-fat cocoa powder, sugar, cocoa butter), skimmed milk powder, lactose, HAZELNUTS, emulsifier: SOYA lecithin, natural flavourings, antioxydant: rosmarj extract.

The product may contain traces of OTHER NUTS.

Physical-chemical analysis

fat (1) _____ 40.2 % ± 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). It is recommended to store the product in a cool place and keep it away from heat.

Packaging

carton box with 6 bottles of 0.9 kg each.

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Directions to use

the product is ready for use. Shake before use.

Nutritional information

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

1. Energy _____ 583 kcal
2427 kJ
2. Protein (N*6.25) _____ 6.1 g
3. Carbohydrate _____ 47.9 g
of which sugars _____ 47.2 g
4. Fat _____ 40.2 g
of which saturated _____ 6.1 g
5. Food fibre _____ 2.6 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 (hazelnut); 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.