

Code: 01011069 **JOYCREAM WAFERNUT NOIR 5**
State: Approved by RAQ on 29/10/2018

Product description

cocoa/hazelnut cream with little wafer and hazelnuts grits 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), WHEY powder, HAZELNUTS , low fat cocoa powder, HAZELNUTS grits, wafer (WHEAT flour, vegetable oil (palm), salt, BARLEY malt extract, baking powder: sodium bicarbonate.), skimmed MILK powder, emulsifier: SOYA lecithin, flavours, antioxidant: rosemary extract.

May contain traces of EGGS , OTHER NUTS and PEANUTS.

Physical-chemical analysis

fat (1)_____ 38.1 % ± 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 WAFERNUT NOIR is ideal for classic variegation of the icecream.
Placed in the ice-cream tub in the display window at -15°C JOYCREAM WAFERNUT NOIR maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups; for this application JOYCREAM WAFERNUT NOIR reaches the optimal consistency after 2-3 hours at -15°C.

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

Nutritional information

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

1. Energy _____ 569 kcal
2370 kJ
2. Protein (N*6.25) _____ 8 g
3. Carbohydrate _____ 47.2 g
of which sugars _____ 42.8 g
4. Fat _____ 38.1 g
of which saturated _____ 4.7 g
5. Food fibre _____ 2.8 g
6. Salt _____ 0.25 g

Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof _____ X (wheat and barley)
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, whey 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.