

Code: 01011074 **JOYCREAM WAFERNUT CLAIR 5**
State: Approved by RAQ on 29/10/2018

Product description

hazelnut cream with little wafer and hazelnuts grits ideal to maintain a spreadable consistency even at -15°C in freezer.

Sales name

semifinished product for ice-cream making.

Ingredients

sugar, vegetable oil (sunflower), HAZELNUTS , skimmed MILK powder, WHEY powder, HAZELNUTS grits, wafer (WHEAT flour, vegetable oil (palm), salt, BARLEY malt extract, baking powder: sodium bicarbonate.), low fat cocoa powder, emulsifier: SOYA lecithin, flavours, antioxidant: rosemary extract.

The product may contains traces of EGGS , OTHER NUTS and PEANUTS .

Physical-chemical analysis

fat (1)_____ 39.5 % ± 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 CLAIR is ideal for classic variegation of the icecream.
Placed in the ice-cream tub in the display window at -15°C JOYCREAM WAFERNUT CLAIR maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups; for this application JOYCREAM WAFERNUT CLAIR reaches the optimal consistency after 2-3 hours at -15°C.

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

Nutritional information

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

1. Energy_____ 578 kcal
2404 kJ
2. Protein (N*6.25)_____ 10.5 g
3. Carbohydrate_____ 43.9 g
of which sugars_____ 40.1 g
4. Fat_____ 39.5 g
of which saturated_____ 4.5 g
5. Food fibre_____ 2.4 g
6. Salt_____ 0.38 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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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.