

DATA SHEET

Code: State: 01011259

JOYCREAM LEMONBISCOTTO 5

29/10/2018

Approved by RAQ on

Product description

lemon flavoured cream with butter biscuit grits, ideal to maintain a creamy consistency even at -15°C in freezer.

Sales name

semifinished product for ice-cream making.

Ingredients

vegetable oil (sunflower), sugar, biscuit grits 20% (WHEAT flour, sugar, BUTTER , WHEAT starch, MILK , EGGS , baking powders: sodium bicarbonate (E500)-ammonium carbonate (E503), flavourings, salt.), skimmed MILK powder, WHEY powder, emulsifier: SOYA lecithin, flavourings, antioxidant: rosemary extract, colour beta carotene.

May contain traces of NUTS and PEANUTS.

Physical-chemical analysis

37.8 % ± 2 fat (1) 2 % max. moisture (K.F.)

(1) extraction by Soxhlet and petroleum ether after hydrolysis with hydrocloric acid.

Microbiological standards

| aerobic plate count (1) yeasts (2) | 5000 CFU/g max. 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) TSO 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).

Printed on 10/06/2021 14:09

irca S.p.A.

Sede legale: Via degli Orsini, 5 21013 Gallarate (VÅ)

Mod. D-09-01/01 rev.3 del 13/05/2019

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Note: the provided informations are based on our research and on our best knowledges; we recommend to the users to carry out their own tests to determine if the product is suitable for their particular purposes in their operational conditions



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Directions to use

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

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

Nutritional information

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

_____ 577 kcal 1. Energy___

- 2405 kJ 2. Protein (N*6.25)_____ 5.6 g
- 3. Carbohydrate_____ 53.9 g
- 46.6 g of which sugars____
- 4. Fat 37.8 g
- of which saturated _____ 5.9 g
- 5. Food fibre_____ 0.12 g 0.3 g
- 6. Salt

Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

| Cereals containing gluten and products thereof Crustaceans and products thereof | X (wheat flour, wheat starch) |
|--|--------------------------------------|
| Eggs and products thereof | X (eggs) |
| 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, |
| butter, milk) | |
| Nuts and products thereof | CC |
| 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

<u>GMO Statement</u>

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.

<u>Ionizing Radiation Statement</u> This product is not treated with ionizing radiation in any production steps.

<u>Statement on Packaging Materials</u> 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 subsequest amendments and additions.

<u>Traceability</u> Product traceability is made according to Regulation (EC) 178/2002.

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