

# **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).

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irca S.p.A.

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

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Uff. commerciali / amministrativi: Viale Danimarca, 30 - Gallarate (VA) Tel. +39 0331 284111 - Telefax +39 0331 772600 website: http://www.irca.eu - email: info@irca.eu

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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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