

Code: 01011153 JOYCREAM NOCCIOLINA 5
State: Approved by RAQ on 29/10/2018

Product description

cocoa cream with whole and grits peanuts for ice-cream swirls. JOYCREAM NOCCIOLINA maintain a spreadable consistency even at -15°C in freezer.

Sales name

semifinished product for ice-cream making.

Ingredients

sugar, PEANUTS , sunflower oil, low fat cocoa powder, HAZELNUTS , skimmed MILK powder,, emulsifier: SOYA lecithin, salt, antioxidant: rosemary extract, flavours.

The product may contains GLUTEN, EGGS and OTHER NUTS.

Physical-chemical analysis

fat (1) _____ 43 % ± 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 NOCCIOLINA is ideal for classic variegation of the icecream.

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

Nutritional information

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

- | | | |
|---------------------|---------|----------|
| 1. Energy | _____ | 593 kcal |
| | 2465 kJ | |
| 2. Protein (N*6.25) | _____ | 12.4 g |
| 3. Carbohydrate | _____ | 36.9 g |
| of which sugars | _____ | 34.7 g |
| 4. Fat | _____ | 43 g |
| of which saturated | _____ | 5.7 g |
| 5. Food fibre | _____ | 4.4 g |
| 6. Salt | _____ | 0.28 g |

Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

- | | | |
|--------------------------------------------------------------|-------|--------------------------------|
| Cereals containing gluten and products thereof | _____ | CC |
| Crustaceans and products thereof | _____ | |
| Eggs and products thereof | _____ | CC |
| Fish and products thereof | _____ | |
| Peanuts and products thereof | _____ | X (peanuts) |
| Soybeans and products thereof: | _____ | X (soya lecithin) |
| Milk and products thereof (including lactose) | _____ | X (skimmed milk 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.