

**Code:** 01011150 **JOYCREAM NOCCIOLATA BIANCA 5**  
**State:** Approved by RAQ on 29/10/2018

**Product description**

cream based on hazelnuts and skimmed milk able to keep its soft consistency even at -15°C in the display window of the freezer.

**Sales name**

semifinished product for ice-cream making.

**Ingredients**

sugar, vegetable oil (sunflower), HAZELNUTS , skimmed MILK powder, WHEY powder, LACTOSE , emulsifier SOYA lecithin, flavours, antioxidant: rosemary extract.

May contain traces of OTHER NUTS.

**Physical-chemical analysis**

fat (1) \_\_\_\_\_ 39.3 % ± 1.5  
moisture (K.F.) \_\_\_\_\_ 1.2 % 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) \_\_\_\_\_ none detected/g  
E.coli (4) \_\_\_\_\_ none detected/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 15 months in original package in cool (20°C max.), dry storage.

**Packaging**

5 kg (net) plastic pails.

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**Directions to use**

placed in the ice-cream tub in the display window at -15°C JOYCREAM NOCCIOLATA WHITE keeps a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups.

JOYCREAM NOCCIOLATA WHITE reaches the optimal consistency after 2-3 hours at -15°C. JOYCREAM NOCCIOLATA WHITE is ideal for classic variegation of the icecream.

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

**Nutritional information**

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

1. Energy	_____	583 kcal
	2429 kJ	
2. Protein (N*6.25)	_____	7.4 g
3. Carbohydrate	_____	49.4 g
of which sugars	_____	49.4 g
4. Fat	_____	39.3 g
of which saturated	_____	4.5 g
5. Food fibre	_____	1.2 g
6. Salt	_____	0.3 g

**Allergens**

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof \_\_\_\_\_  
Crustaceans and products thereof \_\_\_\_\_  
Eggs and products thereof \_\_\_\_\_  
Fish and products thereof \_\_\_\_\_  
Peanuts and products thereof \_\_\_\_\_  
Soybeans and products thereof: \_\_\_\_\_ X (soya lecithin)  
Milk and products thereof (including lactose) \_\_\_\_\_ x (skimmed milk powder and 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.