

Code: 01011165 JOYPASTE GIANDUIA 5
State: Approved by RAQ on 29/10/2018

Product description

concentrated gianduja chocolate paste for the preparation of bacio flavoured artisanal ice-cream. JOYPASTE GIANDUIA is ideal to give flavour and colour to semifreddi, creams and pastry products.

Sales name

semifinished product for ice cream and pastry preparation.

Ingredients

gianduja nut chocolate 43% (HAZELNUTS , low-fat cocoa powder, sugar, cocoa butter, emulsifier SOYA lecithin, natural vanilla extract.), HAZELNUTS , sugar.

The product may contain traces of MILK AND OTHER NUTS.

Physical-chemical analysis

fat (1) _____ 42 % ± 2
moisture (K.F.) _____ 1.2 % max.
dry defatted residue
over 30 µ sieve _____ 8 % 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 18 months in original package in cool (20°C max.), dry storage.

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Packaging

5 kg (net) plastic pails.

Directions to use

JOYPASTE GIANDUIA is a ready to use paste.

FOR ICE-CREAM APPLICATIONS:
80-100 gr of JOYPASTE GIANDUIA for 1 kg of white base.

Oiling out on the surface may occur if the product is stored at warmer temperature; in this case it is necessary to carefully mix before using.

Nutritional information

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

1. Energy	_____	550 kcal
	_____	2285 kJ
2. Protein (N*6.25)	_____	14.8 g
3. Carbohydrate	_____	28.1 g
of which sugars	_____	26.1 g
4. Fat	_____	42 g
of which saturated	_____	6.2 g
cholesterol	_____	0 mg
5. Food fibre	_____	9.1 g
6. Salt	_____	0.05 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)	_____	CC
Nuts and products thereof	_____	X (hazelnut); 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.