

Code: 01011197 JOYCOUVERTURE WHITE 5
State: Approved by RAQ on 11/05/2020

Product description

white ice cream coating with milk typical taste.

Sales name

semifinished product for ice cream.

Ingredients

coconut oil, sugar, skimmed MILK powder, emulsifier SOYA lecithin, flavours.

May contain traces of nuts.

Physical-chemical analysis

fat (1) _____ 56.6 % ± 1.5
total dry milk solid content _____ 15 % ± 0.5
moisture (K.F.) _____ 1 % max
viscosity (O.I.C.C.C.) _____ 0.08-0.14 Pa.s
yeld value (O.I.C.C.C.) _____ 0.07-0.15 Pa

(1) extract 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 storage.

Packaging

plastic pails of 5 kg (net).

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Directions to use

after gentle melting (45°C max) can be used as ice cream coating.

Nutritional information

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

1. Energy	675 kcal
	2796 kJ
2. Protein (N*6.25)	5.5 g
3. Carbohydrate	35.8 g
of which sugars	35.8 g
4. Fat	56.6 g
of which saturated	53 g
5. Food fibre	0 g
6. Salt	0.3 g

Allergens

ACCORDING TO WHAT STATED IN THE LEGISLATION 2003/89/EC:

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)
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.

Certifications

Preferential Origin for European Customs Code

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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.