

# **DATA SHEET**

Code: 01011160 JOYCREAM CROCCANTISSIMO 5

State: Approved by RAQ on 29/10/2018

# **Product description**

cocoa and skimmed milk cream with crispy cereal spherules. JOYCREAM CROCCANTISSIMO is ideal to maintain a creamy consistency even at -15°C in freezer.

#### Sales name

semifinished product for ice-cream making.

## **Ingredients**

sugar, sunflower oil, extruded cereals (corn flour, rice flour, WHEAT flour, sugar, low fat cocoa powder, BARLEY malt extract, salt), low fat cocoa powder, skimmed MILK powder, ALMONDS, HAZELNUTS, emulsifier: SOYA lecithin, salt, antioxidant: rosemary extract.

May contain traces of OTHER NUTS, EGGS and PEANUTS.

## Physical-chemical analysis

fat (1) 33.3 %  $\pm$  2 moisture (K.F.) 2 % max.

(1) extraction by Soxhlet and petroleum ether after hydrolysis with hydrocloric 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 CROCCANTISSIMO is ideal for classic variegation of the icecream. Placed in the ice-cream tub in the display window at -15°C JOYCREAM CROCCANTISSIMO maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups.

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

#### **Nutritional information**

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

1.	Energy		544	kcal
227	71 kJ			
2.	Protein (N*6.25)		6.9	g
3.	Carbohydrate		52.8	3 g
of	which sugars	40	.7 g	
4.	Fat		33.3	3 g
of	which saturated	4	g	
5.	Food fibre		3.2	g
6.	Salt		0.25	5 g

# **Allergens**

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof	_ X (wheat and barley)
Crustaceans and products thereof	
Eggs and products thereof	_ CC
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)
Nuts and products thereof	<pre>X (almonds, hazelnuts); CC (other nuts)</pre>
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	
<pre>Key: X = present; (ingredient which contains it)</pre>	_

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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.

## <u>Ionizing Radiation Statement</u>

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 subsequest amendments and additions.

#### **Traceability**

Product traceability is made according to Regulation (EC) 178/2002.

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

conditions

suitable for their particular purposes in their operational