

Code: 01010887 **JOYCOUVERTURE EXTRA CHOC DARK 5**
State: Approved by RAQ on 29/10/2018

Product description

ice cream coating based on extra dark chocolate with strong taste and colour.

Sales name

ice cream coating.
Semi-finished product.

Ingredients

extra dark chocolate 75% (cocoa mass, sugar, cocoa butter, emulsifier SOYA lecithin, natural vanilla flavour. Cocoa 72% min.), coconut oil.

The product may contains traces of MILK AND NUTS.

Physical-chemical analysis

fat (1)_____	56.5 % ± 1.5
sucrose_____	20.5 % ± 1
moisture (K.F.)_____	1 % 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 pail.

Directions to use

melt gently heating at the temperature of 30-35°C and mix again with care.

Nutritional information

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

1. Energy _____ 633 kcal
2620 kJ
2. Protein (N*6.25) _____ 7 g
3. Carbohydrate _____ 24.1 g
of which sugars _____ 20.9 g
4. Fat _____ 56.5 g
of which saturated _____ 42.8 g
mono-unsaturated _____ 12.1 g
poly-unsaturated _____ 1.6 g
cholesterol _____ 0 mg
5. Food fibre _____ 7.3 g
6. Salt _____ 0.08 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 _____ 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.

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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.