

Code: 01010133 JOYCREAM SPECULOOS 5
State: Approved by RAQ on 19/01/2022

Product description

speculoos flavoured cream for ice-creams with caramelised biscuits. JOYCREAM SPECULOOS is ideal to maintain a creamy consistency even at -15°C in freezer.

Sales name

semifinished product for ice-cream making.

Ingredients

vegetable fat (sunflower), sugar, Lotus biscuits 15%(WHEAT flower, sugar, vegetable fat (palm, rapeseed), candy sugar syrup, raising agent: sodium hydrogen carbonate, SOYA flour, salt, cinnamon), skimmed MILK powder, WHEY powder, anhydrous MILK fat, caramelised sugar, emulsifier: SOYA lecithin, cinnamon, antioxidant: rosemary extract, colour: paprika extract.

May contain NUTS, EGGS and PEANUTS.

Physical-chemical analysis

fat (1) _____ 39.7 % ± 2
moisture (K.F.) _____ 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) _____ <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).

Code:	01010133	JOYCREAM SPECULOOS 5
State:	Approved by RAQ on	19/01/2022

Directions to use

VARIEGATION:

JOYCREAM SPECULOOS is ideal for classic variegation of the ice-cream.
Placed in the ice-cream tub in the display window at -15°C JOYCREAM SPECULOOS maintains a creamy and spreadable consistency ideal to be used in ice-cream during preparation of cones and cups.

JOYCREAM SPECULOOS reaches the optimal consistency after 2-3 hours at -15°C.

Flavouring with his ice-cream white base:

In this recipe the dosage of Joycream Speculoos as a flavouring cream is about 20%

Dosage: ice-cream white base g 3000, Joycream Speculoos g 1000, Milk g 1000

Mix all the ingredients, let rest 20-30 minutes, whisk as usual. Variegate as your pleasure with Joycream Speculoos.

Quick recipe:

With this recipe you can realize quickly an excellent ice-cream caratterized by an intense Speculoos taste. Mix the milk and the Joycream Speculoos and than whisk.

Dosage: Joycream Speculoos g 2000, Whole milk g 2500

Mix all the ingredients, let rest 20-30 minutes, whisk as usual. Variegate as your pleasure with Joycream Speculoos.

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

Nutritional information

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

1. Energy_____	583 kcal
2428 kJ	
2. Protein (N*6.25)_____	4.3 g
3. Carbohydrate_____	51.9 g
of which sugars_____	46.7 g
4. Fat_____	39.7 g
of which saturated_____	6.9 g
5. Food fibre_____	0.3 g
6. Salt_____	0.4 g

Code:	01010133	JOYCREAM SPECULOOS 5
State:	Approved by RAQ on	19/01/2022

Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof _____ X (wheat flour)
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, whey powder, anhydrous milk fat)
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

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.