

Code: 01010886 **JOYCOUVERTURE EXTRA CHOC WHITE 5**
State: Approved by RAQ on 08/03/2019

Product description

ice cream coating based on white chocolate (75%).

Sales name

ice cream coating.
Semi-finished product.

Ingredients

white chocolate 75% (sugar, whole MILK powder, cocoa butter, WHEY powder, anhydrous MILK fat, emulsifier: SOYA lecithin, flavours), coconut oil.

The product may contain NUTS.

Physical-chemical analysis

fat (1)	52.4 % ± 1.5
sucrose	25.8 % ± 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

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Storage & shelf-life

at least 18 months in original package in cool (20° C max.), dry storage.

Packaging

5 kg (net) plastic pail.

Directions to use

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

Nutritional information

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

1. Energy	650 kcal
	2696 kJ
2. Protein (N*6.25)	6.7 g
3. Carbohydrate	37.8 g
of which sugars	37.8 g
4. Fat	52.4 g
of which saturated	40.4 g
mono-unsaturated	10.5 g
poly-unsaturated	1.5 g
cholesterol	0 mg
5. Food fibre	0 g
6. Salt	0.5 g

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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)	X	whole milk powder, whey powder and 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

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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.