



DATA SHEET

JOYGELATO
Craving sweet sensations

Product 11997738 vers. 2 JOYBASE PREMIUM FRUIT 100 SML
Code: 01070647 JOYBASE PREMIUM FRUIT 100 6
State: Approved by RAQ on 26/04/2017

Product description

rich in fiber powder base for artisanal fruit ice-cream with hot and cold preparation. JOYBASE PREMIUM FRUIT 100 allows to obtain a soft structure with exceptional stability into the display window of the freezer.

Sales name

semifinished product for ice cream.

Ingredients

fiber (inulin), dextrose, maltodextrin, thickeners: locust bean gum (E410)-guar gum (E412), emulsifiers: E471-E472b-E477, **soya** flour.

It may contain traces of **milk**.

Microbiological standards

aerobic plate count (1) _____ 5000 CFU/g max.
yeasts (2) _____ 50 CFU/g max.
molds (2) _____ 50 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 two years in original package in cool (20°C max.), dry storage.

Packaging

6 kg carton containing 6 polythene bags of 1 kg net.

Directions to use

JOYBASE PREMIUM FRUIT 100 _____ g 100
sugar _____ g 270-300
water _____ l 1
JOYPASTE (flavouring paste) _____ g 80-120 (or suggested dosage)

Add JOYBASE PREMIUM FRUIT 100 to the sugar, gradually pour the powder into the water and mix with a hand blender until completely dispersed; add the wished flavouring paste and let the mixture rest. Then, either pasteurize it at 85°C or put it directly into the batch freezer.

Close the bag carefully after each use.



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Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g of JOYBASE PREMIUM FRUIT 100 (OBTAINED BY CALCULATION)

1. Energy	287	kcal
	1196	kJ
2. Protein (N*6.25)	0.4	g
3. Carbohydrate	43.9	g
og which sugars	37.1	g
4. Fat	1.6	g
of which saturated	1.1	g
5. Food fibre	48	g
6. Salt	0.02	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 flour)
Milk and products thereof (including lactose) _____ CC
Nuts and products thereof _____
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.