



# DATA SHEET

**JOYGELATO**  
*Craving sweet sensations*

**Product** 11998147 vers. 1 JOYBASE NEUTRAL C10 SML  
**Code:** 01070738 JOYBASE NEUTRAL C10 6  
**State:** Approved by RAQ on 06/09/2017

## Product description

neutral in powder with an emulsifying, stabilizing and thickening effect for the preparation of milk ice-cream, hot process.

## Sales name

semifinished product for ice cream.

## Ingredients

emulsifiers: E471-E472a-E472b, stabilizers: locust bean gum E410 - guar gum E412 - carrageenan E407, dextrose, maltodextrin, **milk** proteins.

May contain traces of **soya**.

## 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

10 g of JOYBASE NEUTRAL C10 for 1 kg of white base or 15 g for 1 lt of milk.

We suggest to disperse JOYBASE NEUTRAL C10 in a sufficient quantity of sugar before mixing in the milk; hot preparation.

Close carefully the bag after each use.

## Nutritional information

NUTRITIONAL INFORMATION. TYPICAL VALUES PER 100 g of JOYBASE NEUTRAL C10 (OBTAINED BY CALCULATION)

1. Energy \_\_\_\_\_ 501 kcal



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	2069	kJ
2. Protein (N*6.25)_____	3.3	g
3. Carbohydrate_____	23.1	g
of which sugars_____	13.7	g
4. Fat_____	38.4	g
of which saturated_____	21.2	g
5. Food fibre_____	25.2	g
6. Salt_____	0.1	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:\_\_\_\_\_ CC
- Milk and products thereof (including lactose)\_\_\_\_\_ X (milk proteins)
- 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.