

**Code:** 01011260 **JOYCREAM CARAMEL BISCOTTO 5**  
**State:** Approved by RAQ on 02/08/2019

**Product description**

caramel flavoured cream with butter biscuit grits, ideal to maintain a creamy consistency even at -15°C in freezer.

**Sales name**

semifinished product for ice-cream making.

**Ingredients**

vegetable oil (sunflower), sugar, biscuit grits 20% ( WHEAT flour, sugar, BUTTER , WHEAT starch, MILK , EGGS , baking powders: sodium bicarbonate (E500)-ammonium carbonate (E503), flavourings, salt.), skimmed MILK powder, whole MILK powder, WHEY powder, caramelized sugar, low-fat cocoa, emulsifier: SOYA lecithin, flavouring, salt, colouring: paprika extract, antioxidant: rosemary extract.

May contain NUTS and PEANUTS.

**Physical-chemical analysis**

fat (1)	37.7 % ± 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

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### 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).

### Directions to use

JOYCREAM CARAMEL BISCOTTO is ideal for classic variegation of the icecream. Placed in the ice-cream tub in the display window at -15°C JOYCREAM CARAMEL BISCOTTO maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups; for this application JOYCREAM CARAMEL BISCOTTO reaches the optimal consistency after 2-3 hours at -15°C.

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

### Nutritional information

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

1. Energy	573 kcal
	2388 kJ
2. Protein (N*6.25)	7.2 g
3. Carbohydrate	51.1 g
of which sugars	43.7 g
4. Fat	37.7 g
of which saturated	6.9 g
5. Food fibre	0.3 g
6. Salt	0.4 g

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## Allergens

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof	X	wheat flour, wheat starch		
Crustaceans and products thereof				
Eggs and products thereof	X	eggs		
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 and whole milk powder, whey powder, butter, milk		
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  
 Halal

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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.