

Code: 01011150 **JOYCREAM NOCCIOLATA BIANCA 5**
State: Approved by RAQ on 29/10/2018

Product description

cream based on hazelnuts and skimmed milk able to keep its soft consistency even at -15°C in the display window of the freezer.

Sales name

semifinished product for ice-cream making.

Ingredients

sugar, vegetable oil (sunflower), HAZELNUTS , skimmed MILK powder, WHEY powder, LACTOSE , emulsifier SOYA lecithin, flavours, antioxidant: rosemary extract.

May contain traces of OTHER NUTS.

Physical-chemical analysis

fat (1)	39.3 % ± 1.5
moisture (K.F.)	1.2 % 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)	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 15 months in original package in cool (20°C max.), dry storage.

Packaging

5 kg (net) plastic pails.

Directions to use

placed in the ice-cream tub in the display window at -15°C JOYCREAM NOCCIOLATA WHITE keeps a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups.

JOYCREAM NOCCIOLATA WHITE reaches the optimal consistency after 2-3 hours at -15°C.
JOYCREAM NOCCIOLATA WHITE is ideal for classic variegation of the icecream.

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

Nutritional information

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

1. Energy	583 kcal
	2429 kJ
2. Protein (N*6.25)	7.4 g
3. Carbohydrate	49.4 g
of which sugars	49.4 g
4. Fat	39.3 g
of which saturated	4.5 g
5. Food fibre	1.2 g
6. Salt	0.3 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	skimmed milk powder and whey powder		
Nuts and products thereof	X	hazelnuts	CC	other nuts
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.