

**Code:** 01011170 **JOYPASTE COCOA INTENSE 5**  
**State:** Approved by RAQ on 27/04/2018

**Product description**

concentrated paste for the preparation of cocoa ice-cream with intense taste and colour. JOYPASTE COCOA INTENSE is ideal also for semifreddi, creams and pastry products.

**Sales name**

semifinished product for ice cream and pastry.

**Ingredients**

low-fat cocoa powder (63%), vegetable oil (sunflower, palm), cocoa mass, emulsifier: SOYA lecithin, flavour.

The product may contain MILK AND NUTS.

**Physical-chemical analysis**

fat (1)	42.7 % ± 2
moisture (K.F.)	3 % 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 at 20-25°C.  
Lower temperatures may cause a partial cristallisation of cocoa butter giving a grittly appearance to the cream; in this case JOYPASTE COCOA INTENSE must be warmed up and stirred for few minutes at 35-40°C.

**Packaging**

5 kg (net) plastic pail.

**Directions to use**

the dosage recommended for the preparation of ice cream is 70-90 g for 1 kg of white base.

JOYPASTE COCOA INTENSE is ready to use; It avoids the troubles frequently associated with the use of cocoa powder (lumps) and cocoa mass.

Mix JOYPASTE COCOA INTENSE before using, then close carefully the can.

**Nutritional information**

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

1. Energy	508 kcal
	2097 kJ
2. Protein (N*6.25)	14.5 g
3. Carbohydrate	6.5 g
of which sugars	0.5 g
4. Fat	42.7 g
of which saturated	8.9 g
5. Food fibre	20.1 g
6. Salt	0.8 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)			CC
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.