

**Code:** 01100265 **JOYPASTE CREMA PASTICCERA 7.2**  
**State:** Approved by RAQ on 29/11/2021

## Product description

custard cream flavouring paste ideal for the preparation of artisanal ice-creams and semifreddi.

## Sales name

semifinished product for ice cream and pastry.

## Ingredients

glucose-fructose syrup, sugar, skimmed sweet condensed MILK , EGG yolks, flavourings, water, modified starch, colours: beta carotene (E160a) and paprika extract (E160c), salt.

## 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 24 months in original package and in cool place (20°C max)

## Packaging

7.2 kg carton containing 6 x 1.2 kg plastic cans.

## Directions to use

Ice-cream application.

white base \_\_\_\_\_ g 1000  
JOYPASTE CREMA PASTICCERA\_\_ g 60-70

Mix JOYPASTE CREMA PASTICCERA before using, then close carefully the can.

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**Nutritional information**

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

Energy\_\_\_\_\_ 1344 kJ  
317 kcal  
Fat\_\_\_\_\_ 2.3 g  
of which saturated\_\_\_\_\_ 0.8 g  
Carbohydrate\_\_\_\_\_ 71.5 g  
of which sugars\_\_\_\_\_ 67 g  
Fibre\_\_\_\_\_ 0 g  
Protein\_\_\_\_\_ 2.6 g  
Salt\_\_\_\_\_ 0.4 g

**Allergens**

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

Cereals containing gluten and products thereof\_\_\_\_\_  
Crustaceans and products thereof\_\_\_\_\_  
Eggs and products thereof\_\_\_\_\_ X (egg yolks)  
Fish and products thereof\_\_\_\_\_  
Peanuts and products thereof\_\_\_\_\_  
Soybeans and products thereof:\_\_\_\_\_  
Milk and products thereof (including lactose)\_\_\_\_\_ X (skimmed sweet condensed milk)  
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.

**Certifications**

Preferential Origin for European Customs Code

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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.