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|----------------|--------------------|----------------------------|
| Code: | 01100235 | JOYPASTE ANANAS 7.2 |
| Product | 11997827 | JOYPASTE ANANAS SML |
| State: | Approved by RAQ on | 15/01/2019 |

Product description

pineapple flavouring paste ideal for giving flavour and colour to ice-creams, frozen desserts, creams and other confectionery products.

Sales name

semifinished product for ice cream and pastry making.

Ingredients

sugar, pineapple 28%, glucose-fructose syrup, acidity regulator: citric acid (E330), water, flavourings, thickener: pectin (E440), colour: E100.

Microbiological standards

| | |
|-------------------------------|--------------------|
| aerobic plate count (1) _____ | 1000 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

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

the dosage recommended for the preparation of ice cream is 80-120 g for 1 l of water.

For confectionery products 50-70 gr of JOYPASTE ANANAS for 1 kg of cream.

Mix JOYPASTE ANANAS before using, then close carefully the can.

Nutritional information

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

| | | |
|---------------------------|------|------|
| 1. Energy _____ | 258 | kcal |
| | 1099 | kJ |
| 2. Protein (N*6.25) _____ | 0.1 | g |
| 3. Carbohydrate _____ | 60 | g |

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of which sugars _____ 60 g
4. Fat _____ 0 g
of which saturated _____ 0 g
5. Food fibre _____ 0.6 g
6. Salt _____ 0 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: _____ -
Milk and products thereof (including lactose) _____ -
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.

- = not present

StatementsGMO 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

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.