

Product 11997624 vers. 1 JOYCREAM CHOCOBISCOTTO SML 3398J
Code: 01011081 JOYCREAM CHOCOBISCOTTO 5
State: Approved by RAQ on 04/04/2013

Product description

cream with chocolate taste for ice-creams with cocoa biscuit chunks.
JOYCREAM CHOCOBISCOTTO is ideal to maintain a creamy consistency even at -15°C in freezer.

Sales name

semifinished product for ice-cream making.

Ingredients

sugar, vegetable oil, biscuit chunks 18% (**wheat** flour, sugar, vegetable fat, low fat cocoa powder, salt, baking powder: sodium bicarbonate.), low fat cocoa powder, **hazelnuts, skimmed milk** powder, emulsifier: **soya** lecithin, flavours, antioxidant: rosemary extract.

May contain traces of other nuts.

Physical-chemical analysis

fat (1) _____ 31.9 % ± 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

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

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

Nutritional information

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

1. Energy	535	kcal
	2232	kJ
2. Protein (N*6.25)	6.9	g
3. Carbohydrate	53.5	g
of which sugars	46.5	g
4. Fat	31.9	g
of which saturated	5.3	g
5. Food fibre	3.4	g
6. Sodium Na	0.05	g

Allergens

ACCORDING TO WHAT STATED IN THE LEGISLATION 2003/89/EC:

Cereals containing gluten and products thereof _____ CC (wheat flour)
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)
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.