

Product 11997603 vers. 1 JOYCREAM DONATELLO SML 4027B
Code: 01011076 JOYCREAM DONATELLO 5
State: Approved by RAQ on 01/03/2013

Product description

white chocolate/coconut flavoured cream with little wafer and coconut flakes ideal to maintain a creamy consistency even at -15°C in freezer.

Sales name

semifinished product for ice-cream making.

Ingredients

sugar, vegetable oil, **skimmed milk powder**, **why powder**, **coconut flakes**, wafer (**wheat flour**, vegetable oil, salt, **barley malt extract**, baking powder: sodium bicarbonate.), emulsifier: **soya lecithin**, flavours, antioxidant: rosemary extract.

Physical-chemical analysis

fat (1) _____ 36.1 % ± 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 DONATELLO is ideal for classic variegation of the icecream. Placed in the ice-cream tub in the display window at -15°C JOYCREAM DONATELLO maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups; for this application JOYCREAM DONATELLO reaches the optimal consistency after 2-3 hours at -15°C.

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

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Nutritional information

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

1. Energy_____	565	kcal
	2357	kJ
2. Protein (N*6.25)_____	6.4	g
3. Carbohydrate_____	53.1	g
of which sugars_____	50.2	g
4. Fat_____	36.1	g
of which saturated_____	9.1	g
5. Food fibre_____	1.1	g
6. Sodium Na_____	0.14	g

Allergens

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

Cereals containing gluten and products thereof_____ X (wheat and barley)
 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, whey powder)
 Nuts and products thereof_____ X (coconut); 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.