

Code:	01070814	JOYBASE INFINITY PRO 100 8 (4X2)
Product	11997824	JOYBASE INFINITY PRO 100 SML J0008
State:	Approved by RAQ on	28/11/2017

Product description

product in powder with cream for the preparation of ice-cream with delicate flavour (hot or cold process).
JOYBASE INFINITY PRO 100 allows to obtain a particularly creamy structure with exceptional stability into the display window of the freezer.

Sales name

semifinished product for ice cream.

Ingredients

maltodextrin, **skimmed milk** powder, dehydrated glucose syrup, **cream** powder, emulsifiers: E471 - E472a - E472b, thickeners: E417 - E412 - E406, stabilizers: E466 - E401, **milk** proteins, **lactose**, fiber (acacia), salt, vegetable proteins (pea), flavours.

It may contain traces of soya.

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 two years in original package in cool (20°C max.), dry storage.

Packaging

8 kg carton containing 4 polythene bags of 2 kg net.

Directions to use

JOYBASE INFINITY PRO 100 _____	g	100
sugar _____	g	230
milk _____	l	1

Mix JOYBASE INFINITY PRO 100 with sugar, gradually pour the powder into the milk and stir with a high speed mixer up to complete dispersion; then let the mixture rest.
JOYBASE INFINITY PRO 100 can be used both with hot process pasteurizing it at 85°C and with cold process directly into batch freezer.

Close carefully the bag after each use.

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Nutritional information

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

1. Energy_____	455	kcal
	1908	kJ
2. Protein (N*6.25)_____	9.5	g
3. Carbohydrate_____	56.9	g
of which sugars_____	34.6	g
4. Fat_____	20.8	g
of which saturated_____	12.6	g
5. Food fibre_____	1.5	g
6. Salt_____	1.1	g

Allergens

ACCORDING TO WHAT STATED IN THE LEGISLATION 1169/2011/UE:

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: _____ CC
Milk and products thereof (including lactose) _____ X (**skimmed milk powder, cream powder, milk proteins, 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.

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

Product traceability is made according to Regulation (EC) 178/2002.