



# DATA SHEET

**JOYGELATO**  
*Craving sweet sensations*

**Product** 11997698 vers. 1 JOYCOUVERTURE GIANDUIOTTO SML 4089B  
**Code:** 01011108 JOYCOUVERTURE GIANDUIOTTO 3  
**State:** Approved by RAQ on 27/01/2014

## Product description

high quality ice cream coating based on gianduja nut milk chocolate.

## Sales name

ice cream coating.  
Semi-finished product.

## Ingredients

gianduja nut milk chocolate 70% (sugar, hazelnuts, cocoa butter, whole milk powder, whey powder, cocoa mass, emulsifier: soya lecithin, flavour.), coconut oil.

May contain traces of other nuts.

## Physical-chemical analysis

fat (1) \_\_\_\_\_ 55.8 % ± 1.5  
moisture (K.F.) \_\_\_\_\_ 1 % max.  
dry defatted residue over  
30 µ sieve \_\_\_\_\_ 8 % 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) \_\_\_\_\_ 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 18 months in original package in cool (20° C max.), dry storage.

## Packaging

3 kg (net) plastic pail.

## Directions to use

melt gently heating at the temperature of 35°C approx. and mix again with care.

## Nutritional information



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

1. Energy	665	kcal
	2755	kJ
2. Protein (N*6.25)	7	g
3. Carbohydrate	32.5	g
of which sugars	32.2	g
4. Fat	55.8	g
of which saturated	38.9	g
5. Food fibre	2.4	g
6. Sale	0.25	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: \_\_\_\_\_ X (soya lecithin)  
Milk and products thereof (including lactose) \_\_\_\_\_ X (whole milk powder, whey powder)  
Nuts and products thereof \_\_\_\_\_ X (hazelnut); 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.