



# DATA SHEET

**JOYGELATO**  
*Craving sweet sensations*

**Product** 11997786 vers. 1 JOYCREAM AMORENERO SML 4110E  
**Code:** 01011152 JOYCREAM AMORENERO 5  
**State:** Approved by RAQ on 19/10/2015

## Product description

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

## Sales name

semifinished product for ice-cream.

## Ingredients

sunflower oil, sugar, low fat cocoa powder, biscuit chunks (**wheat** flour, sugar, vegetable fat (palm), low fat cocoa powder, salt, baking powders: E500-E501-E503), skimmed **milk** powder, **whey** powder, emulsifier: **soya** lecithin, flavours, antioxidant: rosemary extract.

May contain traces of **nuts**, **eggs** and **peanuts**.

## Physical-chemical analysis

fat (1) \_\_\_\_\_ 39.5 % ± 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 AMORENERO is ideal for classic variegation of the ice-cream.



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

## Nutritional information

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

1. Energy	571	kcal
	2374	kJ
2. Protein (N*6.25)	6.8	g
3. Carbohydrate	44.9	g
of which sugars	39.4	g
4. Fat	39.5	g
of which saturated	6.3	g
5. Food fibre	4	g
6. Salt	0.15	g

## Allergens

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

Cereals containing gluten and products thereof \_\_\_\_\_ X (wheat flour)  
Crustaceans and products thereof \_\_\_\_\_  
Eggs and products thereof \_\_\_\_\_ CC  
Fish and products thereof \_\_\_\_\_  
Peanuts and products thereof \_\_\_\_\_ CC  
Soybeans and products thereof: \_\_\_\_\_ X (soya lecithin)  
Milk and products thereof (including lactose) \_\_\_\_\_ X (skimmed milk powder, whey powder)  
Nuts and products thereof \_\_\_\_\_ CC  
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.