



DATA SHEET

• **JOYGELATO.**
Craving sweet sensations

Product 11997962 vers. 1 **JOYCREAM NOCCIOLINA SML 4246**
Code: 01011153 JOYCREAM NOCCIOLINA
State: Approved by RAQ on 06/05/2014

Product description

cocoa cream with whole and grits peanuts for ice-cream swirls.
JOYCREAM NOCCIOLINA maintain a spreadable consistency even at -15°C in freezer.

Sales name

semifinished product for ice-cream making.

Ingredients

sugar, **peanuts**, sunflower oil, low fat cocoa powder, **hazelnuts**, **skimmed milk powder**,
emulsifier: **soya** lecithin, salt, antioxidant: rosemary extract, flavours.

May contain traces of gluten and other nuts.

Physical-chemical analysis

fat (1) _____ 43 % ± 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 NOCCIOLINA is ideal for classic variegation of the icecream.



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

Nutritional information

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

1. Energy_____	593	kcal
	2465	kJ
2. Protein (N*6.25)_____	12.4	g
3. Carbohydrate_____	36.9	g
of which sugars_____	34.7	g
4. Fat_____	43	g
of which saturated_____	5.7	g
5. Food fibre_____	4.4	g
6. Sodium Na_____	0.11	g

Allergens

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

Cereals containing gluten and products thereof_____	CC
Crustaceans and products thereof_____	
Eggs and products thereof_____	
Fish and products thereof_____	
Peanuts and products thereof_____	X (peanuts)
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.