

**Code:** 01011063 **JOYCREAM WHITE 5**  
**Product** 11997489 JOYCREAM WHITE SML 3961B  
**State:** Approved by RAQ on 20/09/2019

**Product description**

white cream able to keep its soft consistency even at -15°C in the display window of the freezer.

**Sales name**

semifinished product for ice-cream making.

**Ingredients**

sugar, vegetable oil (sunflower, palm), skimmed **milk** powder, **wh**ey powder, **lactose**, emulsifier **soya** lecithin, flavours, antioxidant: rosemary extract.

May contain **nuts**.

**Physical-chemical analysis**

fat (1) \_\_\_\_\_ 35.8 % ± 1.5  
sucrose \_\_\_\_\_ 38 % ± 1.5  
moisture (K.F.) \_\_\_\_\_ 1.2 % 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) \_\_\_\_\_ 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 15 months in original package in cool (20°C max.), dry storage.

**Packaging**

5 kg (net) plastic pails.

**Directions to use**

placed in the ice-cream tub in the display window at -15°C JOYCREAM WHITE maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups.

JOYCREAM WHITE reaches the optimal consistency after 2-3 hours at -15°C.

JOYCREAM WHITE is ideal for classic variegation of the icecream.

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

**Nutritional information**

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

1. Energy	567	kcal
	2362	kJ
2. Protein (N*6.25)	5.2	g
3. Carbohydrate	55.9	g
of which sugars	55.9	g
4. Fat	35.8	g
of which saturated	6	g
5. Food fibre	0	g
6. Salt	0.38	g

**Allergens**

IN ACCORDANCE WITH REGULATION (EU) 1169/2011:

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 (skimmed milk powder, whey powder, lactose)  
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.

**Statements**GMO 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.