



DATA SHEET

JOYGELATO
Craving sweet sensations

Product 11997953 vers. 3 JOYFRUIT FRAGOLA SML
Code: 01030409 JOYFRUIT FRAGOLA 3.5
State: Approved by RAQ on 24/10/2017

Product description

strawberry sauce based on whole fruits ideal for swirls and decorations of artisanal gelato, soft ice cream, spoon desserts and desserts.

Sales name

semifinished product for ice cream and pastry.

Ingredients

sugar, strawberry, glucose-fructose syrup, modified starch, acidifier: citric acid, colours: anthocyanin-caramel-beta carotene, flavour, preservative: E202.

Microbiological standards

aerobic plate count (1) _____ 1000 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 24 months in original package and in cool place (20°C max)

Packaging

3.5 kg plastic pails.

Directions to use

dose JOYFRUIT FRAGOLA at will.

Mix JOYFRUIT FRAGOLA before using, then close carefully the can.

Nutritional information

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

| | | |
|---------------------------|------|------|
| 1. Energy _____ | 267 | kcal |
| | 1135 | kJ |
| 2. Protein (N*6.25) _____ | 0.3 | g |
| 3. Carbohydrate _____ | 66 | g |
| of which sugars _____ | 63.7 | g |



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4. Fat _____ 0.1 g
of which saturated _____ 0 g
5. Food fibre _____ 0.6 g
6. Salt _____ 0.01 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: _____
Milk and products thereof (including 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.