

Product	11998294 vers. 2	JOYLIFE CREMASTEVIA VEG SML
Code:	01070835	JOYLIFE CREMASTEVIA VEG 5.4 (6X0.9)
State:	Approved by RAQ on	04/01/2017

Product description

Neutral complete base/ready to use with sweeteners, amongst which natural Stevia (sweetleaf), without added sugars and emulsifiers, specifically formulated for the production of artisanal energy-reduced ice-cream - without milk and derivatives.

JOYLIFE CREMASTEVIA VEG It can be used by those who follow a vegan diet.

Consumption of foods containing maltitol-erythritol-sorbitol, instead of sugar, induces a lower blood glucose rise after their consumption compared to sugar containing foods.

Sales name

semifinished product for ice cream.

Ingredients

sweeteners: maltitol-erythritol-sorbitol, fibers (inulin, alpha-ciclodextrin), vegetable fat (coconut), modified starch, maltodextrin, stabilizers: E407-E464-E401, vegetable proteins, natural flavoring, sweetener: steviol glycosides (stevia extracts).

May contain traces of **milk** and **soya**.

An excessive consumption may produce a laxative effect.

Microbiological standards

aerobic plate count (1) _____	5000 CFU/g max.
yeasts (2) _____	50 CFU/g max.
molds (2) _____	50 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 two years in original package in cool (20°C max.), dry storage.

Packaging

5.4 kg carton containing 6 polythene bags of 0.9 kg net.

Directions to use

JOYLIFE CREMA STEVIA _____ 0.9 Kg (one bag)
drinks flavoured with "Soy-Rice-Oat" (*) _____ 2.5 / 2.8 liters
aromatizing paste Joypaste (ref. recipe book) (*) _____ 0,45 Kg

Product	11998294 vers. 2	JOYLIFE CREMASTEVIA VEG SML
Code:	01070835	JOYLIFE CREMASTEVIA VEG 5.4 (6X0.9)
State:	Approved by RAQ on	04/01/2017

(*Use products with no added sugar in order to present your gelato with the claim: "No added sugar".

Mix Joybenessere powder in a hot liquid or warm up the mixture in a pasteurizer up to 25-30 ° C so as to facilitate the dissolution of the polyalcohols, add flavoring, mix until the product is completely dissolved and then directly pour the mixture into a batch freezer.

Recipe for gelato made with alternative drinks instead of milk (soy drink):

- Hazelnut / Pistachio / Almond: 1 bag (900g) + 2500 ml soy drink + 450g Joypaste Hazelnut / Joypaste Pistachio / Joypaste Almond.
- Chocolate: 1 bag (900g) + 2500 ml soy drink + 450g Joypaste Cocoa Intense.

Recipe for gelato made with alternative drinks instead of milk (rice drink):

- Hazelnut / Pistachio / Almond: 1 bag (900g) + 2800 ml rice drink + 450g Joypaste Hazelnut / Joypaste Pistachio / Joypaste Almond.
- Chocolate: 1 bag (900g) + 2800 ml rice drink + 450g Joypaste Cocoa Intense.

Recipe with gelato made with milk and cream:

- Fiordilatte: 1 bag (900g) + 2500 ml milk + 450g cream (35% fats)
- Coffee: 1 bag (900g) + 2500 ml milk + 300g cream (35% fats), 60g lyophilized coffee

Nutritional information

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

1. Energy	286	kcal
	1189	kJ
2. Protein (N*6.25)	0.3	g
3. Carbohydrate	82.8	g
of which sugars	0.1	g
4. Fat	6.9	g
of which saturated	6.2	g
5. Food fibre	8.9	g
6. Salt	0.1	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: _____ CC
 Milk and products thereof (including lactose) _____ CC
 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 _____

Product	11998294 vers. 2	JOYLIFE CREMASTEVIA VEG SML
Code:	01070835	JOYLIFE CREMASTEVIA VEG 5.4 (6X0.9)
State:	Approved by RAQ on	04/01/2017

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.