

Product 11998075 vers. 1 JOYPASTE COCOA INTENSE SML 4303F
Code: 01011170 JOYPASTE COCOA INTENSE
State: Approved by RAQ on 30/10/2014

Product description

concentrated paste for the preparation of cocoa ice-cream with intense taste and colour.
JOYPASTE COCOA INTENSE is ideal also for semifreddi, creams and pastry products.

Sales name

semifinished product for ice cream and pastry.

Ingredients

low-fat cocoa powder (63%), vegetable oil (sunflower, palm), cocoa mass, emulsifier: soya lecithin, flavour.

The product may contain traces of milk and nuts.

Physical-chemical analysis

fat (1) _____ 42.7 % ± 2
moisture (K.F.) _____ 3 % 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 at 20-25°C.
Lower temperatures may cause a partial cristallisation of cocoa butter giving a gritty appearance to the cream; in this case JOYPASTE COCOA INTENSE must be warmed up and stirred for few minutes at 35-40°C.

Packaging

5 kg (net) plastic pail.

Directions to use

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the dosage recommended for the preparation of ice cream is 70-90 g for 1 kg of white base.

JOYPASTE COCOA INTENSE is ready to use; It avoids the troubles frequently associated with the use of cocoa powder (lumps) and cocoa mass.

Mix JOYPASTE COCOA INTENSE before using, then close carefully the can.

Nutritional information

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

1. Energy_____	508	kcal
	2097	kJ
2. Protein (N*6.25)_____	14.5	g
3. Carbohydrate_____	6.5	g
of which sugars_____	0.5	g
4. Fat_____	42.7	g
of which saturated_____	8.9	g
5. Food fibre_____	20.1	g
6. Salt_____	0.8	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:_____	X (soya lecithin)
Milk and products thereof (including lactose)_____	CC
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.