

Code: 01070749 **JOYQUICK MANGO 7.5**
Product 11998275 JOYQUICK MANGO SML
State: Approved by RAQ on 20/11/2017

Product description

complete "ready to use" powder base for the realization of artisanal mango ice-cream, cold process.

Sales name

semifinished product for ice cream.

Ingredients

sugar, dehydrated mango (5.6%), fiber (inulin), dextrose, dehydrated glucose syrup, maltodextrin, mango juice concentrated dehydrated (1%), acidifier: citric acid, stabilizers: E410-E415-E466-E401, flavours, colours: E160b-E160a-E100, emulsifiers: E472b-E477, **soya** flour.

May contain **milk**.

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 two years in original package in cool (20°C max.), dry storage.

Packaging

7.5 kg carton containing 6 polythene bags of 1.25 kg net.

Directions to use

JOYQUICK MANGO _____ 1.25 kg (one bag)
water _____ 2.5 l

Add JOYQUICK MANGO to the water, mix with a hand blender or a whisk until completely dispersed. Let the mixture rest.
Then put it directly into the batch freezer.

Nutritional information

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

1. Energy _____ 379 kcal

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| | | |
|--------------------------|------|----|
| | 1606 | kJ |
| 2. Protein (N*6.25)_____ | 0.3 | g |
| 3. Carbohydrate_____ | 90.8 | g |
| of which sugars_____ | 87.9 | g |
| 4. Fat_____ | 0.3 | g |
| of which saturated_____ | 0.2 | g |
| 5. Food fibre_____ | 5.7 | g |
| 6. Salt_____ | 0.05 | 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 flour)
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
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.

StatementsGMO 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.

