

Code: 01011069 **JOYCREAM WAFERNUT NOIR 5**
State: Approved by RAQ on 16/02/2024

Product description

cocoa/hazelnut flavoured cream with little wafer and hazelnuts grits ideal to maintain a creamy consistency even at -15°C in freezer.

Sales name

semifinished product for ice-cream making.

Ingredients

sugar, vegetable oil (sunflower), WHEY powder, HAZELNUTS , low fat cocoa powder, HAZELNUTS grits, wafer (WHEAT flour, vegetable oil (palm), salt, BARLEY malt extract, baking powder: sodium bicarbonate.), skimmed MILK powder, emulsifier: SOYA lecithin, flavours, antioxidant: rosemary extract.

May contain traces of EGGS , OTHER NUTS and PEANUTS.

Physical-chemical analysis

fat (1)	38.1 % ± 2
moisture (K.F.)	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)	<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

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Storage & shelf-life

at least 18 months in original package in dry and cool place (20°C max.).

Packaging

plastic pails of 5 kg (net).

Directions to use

JOYCREAM WAFERNUT NOIR is ideal for classic variegation of the icecream.
Placed in the ice-cream tub in the display window at -15°C JOYCREAM WAFERNUT NOIR maintains a creamy and spreadable consistency ideal to be used in icecream during preparation of cones and cups; for this application JOYCREAM WAFERNUT NOIR reaches the optimal consistency after 2-3 hours at -15°C.

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

Nutritional information

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

1. Energy	569 kcal
	2370 kJ
2. Protein (N*6.25)	8 g
3. Carbohydrate	47.2 g
of which sugars	42.8 g
4. Fat	38.1 g
of which saturated	4.7 g
5. Food fibre	2.8 g
6. Salt	0.25 g

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Allergens

The table indicates allergens in compliance with Reg. 1169/2011. In compliance with regulation, we cannot provide, nor can guarantee, a quantitative limit of allergens present in cross-contamination products (except for gluten, sulfur dioxide and sulfites).

Cereals containing gluten and products thereof	X	wheat and barley		
Crustaceans and products thereof				
Eggs and products thereof			CC	
Fish and products thereof				
Peanuts and products thereof			CC	
Soybeans and products thereof:	X	soya lecithin		
Milk and products thereof (including lactose)	X	skimmed milk powder, whey powder		
Nuts and products thereof	X	hazelnuts	CC	other nuts
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.

Certifications

Preferential Origin for European Customs Code
 Halal

All GFSI certificates are available for download on Irca website, Certification section.

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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 and Nanotechnologies Statement

The product was not treated with ionising radiation at any stage of production. Furthermore, the raw materials used are authorised for the purpose and are not subject to nanotechnology (EU Reg 2022/C/229/01).

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 Statement

Product traceability is made according to Regulation (EC) 178/2002.

Safety data sheet Statement

The product is not classified as hazardous according to Reg. 1272/2008 (CLP) and Reg. 1907/2006 (REACH); therefore no Safety Data Sheet is required.

Contaminants Statements

The product is compliant to the Reg. 915/2023/CE and 396/2005/CE.

Disclaimers

Irca's products comply with EU regulations.

Irca S.p.A. suggests that you check the regulatory requirements in force in the country where the product will be marketed.

The information provided is based on our best knowledge; we recommend users to carry out the necessary tests to determine whether the product is suitable for their particular purposes under their operating conditions.

The data sheet is not updated except as a result of formulation changes or regulatory changes; the validity status is confirmed from the date of printing.

This document is generated electronically and consequently not signed.
All information is valid until revisions are issued.

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