

Code: 01100219 JOYPASTE CARAMEL 7.2

State: Approved by RAQ on 03/07/2020

Product description

flavouring caramel paste ideal to give flavour and colour to ice-creams and semifreddi.

Sales name

semifinished product for ice cream and pastry.

Ingredients

caramel 87% (sugar, glucose-fructose syrup, burnt sugar, water), flavourings, modified starch.

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

7.2 kg carton containing 6 x 1.2 kg plastic cans.

Directions to use

the dosage recommended for the preparation of ice cream is 40-50 g for kg of white base.

Printed on 28/04/2024 PAGE 1 of 4



Code: 01100219 JOYPASTE CARAMEL 7.2

State: Approved by RAQ on 03/07/2020

Mix JOYPASTE CARAMEL before using, then close carefully the can.

Nutritional information

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

1. Energy	260 kcal
	1103 kJ
2. Protein (N*6.25)	0 g
3. Carbohydrate	64.9 g
of which sugars	62.2 g
4. Fat	0 g
5. Food fibre	0 g
6. Salt	0 g



Code: 01100219 JOYPASTE CARAMEL 7.2

State: Approved by RAQ on 03/07/2020

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		
Crustaceans and products thereof		
Eggs and products thereof		
Fish and products thereof	-	
Peanuts and products thereof		П
Soybeans and products thereof:		П
Milk and products thereof (including lactose)		П
Nuts and products thereof		П
Celery and product thereof		
Mustard and products thereof		П
Sesame seeds and products thereof		\prod
Sulphur dioxide and sulphites at conc. of more than 10 mg/kg		П
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.
- = not present

Certifications

Preferential Origin for European Customs Code

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



Code: 01100219 JOYPASTE CARAMEL 7.2

State: Approved by RAQ on 03/07/2020

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.

<u>Ionizing Radiation and Nanotechnologies Statement</u>

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).

Stratement 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 subsequest 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.