



# DATA SHEET

·JOYGELATO·  
*Craving sweet sensations*

**Product** 11998690 vers. 1 JOYBASE LEGGERA 50 SML  
**Code:** 01070795 JOYBASE LEGGERA 50  
**State:** Approved by RAQ on 16/09/2016

## Product description

product in powder for the preparation of milk ice-cream (hot and cold process); JOYBASE LEGGERA 50 does not contain vegetable fats and flavourings. JOYBASE LEGGERA 50 allows to obtain a soft structure with exceptional stability into the display window of the freezer.

## Sales name

semifinished product for ice cream.

## Ingredients

**skimmed milk** powder, maltodextrin, fiber (inulin), **milk** proteins, thickeners: locust bean gum - carrageenan - cellulose gum - sodium alginate, emulsifiers: E471 - E472b - E477, dehydrated glucose syrup, **soya** flour.

May contain traces of **gluten**.

## 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

6 kg carton containing 6 polythene bags of 1 kg net.

## Directions to use

JOYBASE LEGGERA 50\_\_\_\_\_ g 50  
sugar\_\_\_\_\_ g 230  
cream\_\_\_\_\_ g 200  
milk\_\_\_\_\_ l 1

Mix JOYBASE LEGGERA 50 with sugar, gradually pour the powder into the milk and the cream, stir with a high speed mixer up to complete dispersion; then let the mixture rest.

JOYBASE LEGGERA 50 can be used with hot or cold process.



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Close carefully the bag after each use.

## Nutritional information

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

|                     |      |      |
|---------------------|------|------|
| 1. Energy           | 349  | kcal |
|                     | 1471 | kJ   |
| 2. Protein (N*6.25) | 20.3 | g    |
| 3. Carbohydrate     | 50.9 | g    |
| of which sugars     | 32.2 | g    |
| 4. Fat              | 4.0  | g    |
| of which saturated  | 2.5  | g    |
| 5. Food fibre       | 14   | g    |
| 6. Salt             | 1.1  | g    |

## Allergens

ACCORDING TO WHAT STATED IN THE LEGISLATION 2003/89/EC:

Cereals containing gluten and products thereof \_\_\_\_\_ CC  
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) \_\_\_\_\_ X (skimmed milk powder, milk proteins)  
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.