


1- Product description

Lemon ice cream (55%) covered with lemon sorbet popsicle (35%), lequirice stick.

2- Ingredients

Water; sugar; lemon juice(10%); lequirice stick 10% (**wheat** flour; lequirice extract (29%), sugar, molasses, salt, flavors); glucose-fructose syrup; dextrose; skimmed **milk**; coconut oil; thickening agent (locust bean flour; guar gum; methylcellulose; pectine); stabilizer (carrageenan; propan-1,2-diol); emulsifier (mono- e diglicerides of fatty acids); flavors.

3- Weight, dimensions, tolerance

DATI DI SCOMPOSIZIONE DEL PRODOTTO:		
Min tot weight	75 g	
Packaging net weight	450 g	
Min ice cream weight	67 g	
Lequirice stick weight	8 g	
Volumen	80 ml	
Packaging volumen	480 ml	

NOTE: the product features may differ due to production line.

Raw materials must be of high quality and well stored.

4- Nutrition facts

DICHIARAZIONE NUTRIZIONALE	
Average values	Per 100 g
Energy	580 kJ / 137 kcal
fats	1,2 g
thereof : acidi grassi saturi	1,0 g
Carboidrati	31 g
Di cui: zuccheri	30 g
Proteine	0,5 g
Sale	0,01 g

5- Organoleptic features

- Appearance: typical of the product
- Color: typical of lemon and lequirice
- Smell/taste: typical of the flavors. The smell and the flavor must be typical, without unpleasant smell or taste;
- Texture: typical of an ice cream on stick
- Dry weight content for lemon ice cream: 29 – 33 %

6-Microbiological features:

for all that concerns the microbiological thresholds see:

- HACCP record according to Regulation Ce 852/2004 e 853/2004
- Regulation CE dated 15/05/2005 n° 2073/2005 and following variations .

Microorganisms	Sample weight	n	c	m (ufc)	M (ufc)
Pathogens					
- Listeria monocytogenes	1 g	5	0	0	0
- Salmonella	25 g	5	0	0	0
Germs attesting lack of hygiene:					
- Entero-batteriacee	1 g	5	2	<10	<100
Revelatory germs:					
- content of germs	1 g	1	2	<100.000	<500.000

Legend: m = threshold value of the bacterial count; M = threshold value which by no means has to be overtaken; n = number of analyzed samples in a batch; c = number of samples with bacterial count between m and M.

7- Shelf life: 36 months