Joriba Bakery

Frozen cup Strawberry - White chocolate

Item code: **DUP01_JO001**
Date: 5/05/2026
Version number: 2

PHOTO



INGREDIENTS

MILK, vegetable fats (palm, coconut), water, sugar, 10% speculoos (**WHEAT** flour, sugar, vegetable oils (palm, rapeseed), candy sugar syrup, raising agent (E500ii), salt, cinnamon), glucose syrup, 8% strawberry purée, cocoa butter, 1.7% alcohol, rapeseed oil, whole milk powder (**MILK**), **EGG**, dextrose, modified starch (E1442), cream (**MILK**), gelatine, emulsifiers (E471, E473, E322-**SOY**, E322), concentrated lemon juice, thickener (E440), carrot juice (from concentrate), acidity regulators (E330, E331), natural flavours, lactose (**MILK**), whey powder (**MILK**), preservative (E202), colours (E163, E162, E160).

Strawberry 8%, white chocolate 5%

ALLERGENS - VO 1169/2011

Allergen present (+), absent (-), traces (?)

Gluten-containing grains or hybrids thereof and products based on gluten-containing grains:	+
Wheat	+
Rye	?
Barley	?
Oats	?
Crustaceans and products thereof	-
Eggs and products thereof	+
Fish and products thereof	-
Groundnuts and products thereof	-
Soybeans and products thereof	+
Milk and products thereof	+

Nuts and products thereof:	?
Almonds	?
Hazelnuts	?
Walnuts	?
Cashews	?
Pecans	?
Brazil nuts	?
Pistachios	?
Macadamia nuts	?
Celery and products thereof	-
Mustard and mustard-based products	-
Sesame seeds and products thereof	-
Sulfur dioxide and sulfites at concentrations greater than 10 mg/kg or 10 mg/l	-
Lupin and products thereof	-
Molluscs and products thereof	-

MICROBIOLOGICAL CHARACTERISTICS

	Target	*Tolerance*	*End of shelf life*
Total plate count	3.000	30.000	3.000.000
Lactic acid bacteria	300	3.000	30.000.000
Yeasts	300	3.000	300.000
Fungi	300	3.000	not visual
E.coli	<10	<50	<50
Coagulase positive Staphylococci	300	3.000	3.000
Sulfite reducing Clostridia	300	3.000	300.000
Bacillus cereus	300	3.000	100.000
Salmonella	Absent in 25g	Absent in 25g	Absent in 25g
Listeria monocytogenes	Absent in 25g	Absent in 25g	100

NUTRITIONAL VALUES PER 100G - VO 1169/2011

Energy Value	1338	kJ
Energy Value	321	kcal
Fats	21	g
of which saturated fatty acids	15	g
Carbohydrates	30	g
of which sugars	20	g
Proteins	2,2	g
Salt	0,13	g

PRODUCT PROPERTIES

Weight (g/piece)	80g ± 10%
Storage and shelf life	15 months shelf life at -18°C. Do not refreeze after thawing.
Thawing time and temperature	4 hours at 5-7°C
Storage after thawing	14 days at 5-7°C.

GMO STATEMENT

This product does not contain GMO derived ingredients - VO 1829/2003 + VO 1830/2003.

METAL DETECTION

This product has been subjected to metal detection after packaging.

IONISATION DECLARATION

Based on statements from our suppliers, this product and its ingredients have not been treated with any form of irradiation/ionisation.

PACKAGING STATEMENT

The primary packaging used conforms to all current Belgian and European legislation - VO 1935/2004 + VO 10/2011 + VO 2023/2006.

CONTAMINANTS

Raw materials are compliant with applicable legislation:
Contaminants - VO 2023/915.
Pesticide residues - VO 396/2005.
Finished products are compliant with applicable legislation:
Acrylamide - VO 2017/2158.

SUSTAINABILITY

The palm in this product is RSPO certified (Segregated or Mass balanced).

CERTIFICATION

Joriba Bakery Mouscron	IFS - COID: 87960
Joriba Bakery Ledegem	IFS - COID: 48847
Joriba Bakery Deleye	IFS - COID: 25113