


TECHNICAL PRODUCTION FILE

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PRODUCT NAME AND DESCRIPTION

BLACK TRUFFLE PATE' 500 g		
<i>Black truffle pate' with champignon mushrooms</i>		
EAN barcode: 8054726880240		
Production lot/batch:	To each production an ID batch number is assigned and recorded on a chart. This lot/batch number is indicated on rear part of label.	
Expiry Date / T.M.C.	Indicated on rear part of label.	
Shelf-Life:	36 months from manufacturing date, in original packaging and normal stocking conditions	

PRODUCT CHARACTERISTICS
Ingredients:

Champignon Mushrooms (Agaricus Bisporus), Porcino (Boletus Edulis and relative group), sunflower oil, black truffle 12% (Tuber Aestivum Vitt), salt, pepper, sugar, natural flavor. Black truffle aroma. Acidity regulator: citric acid (E330), antioxidant: ascorbic acid (E300).

Final product characteristics:

Colour	Black/brown of Truffles	
Appearance	Homogeneous, creamy	
Taste	Pleasant	
Smell	Strong, Typical of the variety of Truffles	
Consistency	Slightly soft	



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PACKAGING

Size and format

Jar gross weight:	770	g	Net weight	500	g	N. items in carton		12
Packaging weight kg:	4,4		Net weight kg:	6		Total gross weight kg:		10,4
N. Packets: 2	Packet dim: cm	Lenght :	28,5	Height:	15,5	Depth:	20,2	Volume dm3 64,2
Carton Dimensions cm.		Lenght :	41,5	Height:	18,5	Depth:	31,5	Volume dm3 91,5

Pallets

N. layers / pallet	6	N. packages / layer	8	Tot. packages x pallet	48 to 72 max
Type:	Europallet	Pallet Measures:	80x120		100x120

Labels
In compliance with Reg. UE 1169/11 and subsequent amendments, containing clear and indelible signs.

Notes:
All packaging materials comply with the rules in force in Italy, European and International communities.

PRODUCT AVERAGE STANDARD ANALYTICS

Nutrition Facts	
Serving Size 100 g	
Amount per 100 g	
Calories 438 Calories from fat 402	
% Daily Value*	
Energy 1831kJ	22%
Total Fat 44,7g	75%
Saturated Fat 4,9g	25%
Total Carbohydrate 3,4g	1%
of which: sugars 2,5g	
Protein 3,2g	
Sodium 683mg	34%
Vitamin A 0%	Vitamin C 0.5%
Calcium 0,04%	Iron 0%
*Percent Daily Values are based on a 2.000 calories diet. Your daily values may be higher or lower depending on your calorie needs:	
Calories: 2.000 2.500	
Total Fat	Less than 65 g 80 g
Sat Fat	Less than 20 g 25 g
Cholesterol	Less than 300 mg 300 mg
Sodium	Less than 2400 mg 2400 g
Total Carbohydrate	300 g 375 g
Dietary Fiber	25g 30 g
Calories per gram:	
Fat 9 - Carbohydrate 4 - Protein 4	

**TECHNICAL PRODUCTION FILE****Microbiologic Parameters:**

Total microbic charge	<100 Ufc/g
Total coliforms	<10 Ufc/g
Escherichia coli	Absent
Salmonella	Absent/25g
Clostridium perfringens	Absent
Bacillus cereus	Absent
Staphylococcus coagulase positive	Absent
Ferment	<40 Ufc/g
Mould	<40 Ufc/g

Chemical Parameters:

pH	≤4,3
Free water AW	<0.94

Allergens:

List according to Reg. CE 1169/11 - Att. II	Presence in the product	Presence in the production line	Presence in the factory	Cross-contamination risk
Cereals containing gluten and derived products	NO	NO	NO	NO
Shellfish and products made from shellfish	NO	NO	NO	NO
Eggs and egg based products	NO	NO	NO	NO
Oily fish and fish products	NO	NO	NO	NO
Peanuts and peanut products	NO	NO	NO	NO
Soybeans and soy based products	NO	NO	NO	NO
Milk and milk products	NO	NO	YES	NO
Nuts and nut based products	NO	NO	NO	NO
Celery and celery based products	NO	NO	NO	NO
Mustard and mustard based products	NO	NO	NO	NO
Sesame seeds and sesame-based products	NO	NO	NO	NO
Sulfur dioxide and sulphite at concentration greater than 10mg/Kl or 10mg/l expressed as SO ₂	NO	NO	YES	NO
Lupin and products based with lupin	NO	NO	NO	NO
Mollusks and derived products	NO	NO	NO	NO

PRODUCT STORAGE

Temperature of preservation and transport	+5°C<Temperature<+18°C
Preservation: keep in a cool & dry place. After opening keep refrigerated, cover with oil and consume before 20 days.	

Notes:

Product OGM Free and Cholesterol Free	
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Emission date 3 Mar, 2015

Rev. 01/2022

Quality Control

Signature