



TECHNICAL PRODUCTION FILE

Corporate Name:	La Rustichella Tartufi International s.r.l.
Address:	Via M. Iaconelli, 6 - 00030 San Cesareo (RM)- Italy
Contacts:	Tel +39 06 9588047 / Fax +39 06 9570115 / e-mail: info@larustichella.com

PRODUCT NAME AND DESCRIPTION

BLACK SLICED TRUFFLE 280g	Black sliced truffles
EAN barcode:	8054726881933
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:

Black truffle 80% (Tuber Aestivum Vitt), sunflower oil, salt, pepper, sugar, black truffle aroma. Acidity regulator (E330).

Final product characteristics:

Colour	Hazel/pale brown, with numerous yellowish/white veins	
Appearance	Irregular thin slices	
Taste	Intense, pleasant	
Smell	Slightly pungent, typical of Truffles	
Consistency	Smoothly Solid	

PACKAGING

Size and format

Jar gross weight:	460 g	Jar Net weight	280 g	N. items in carton	32		
Packaging weight kg:	6,60	Product Net weight kg	8,960	Total gross weight kg:	15,56		
N. Packets: 8	Packet dim: cm	Lenght :	26,5	Height: 7,2	Depth: 13,3	Volume dm3	47
Carton Dimensions cm.	Lenght :	55,6	Height: 16,5	Depth: 28,6	Volume dm3	100,7	

Pallets

N. layers / pallet 6	N. packages / layer 8	Tot. packages x pallet 48 to 60 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 enforced in Italy, European and International communities.



TECHNICAL PRODUCTION FILE

PRODUCT AVERAGE STANDARD ANALYTICS

Nutrition Facts			
Serving Size 1tbsp(15g)			
Amount Per Serving			
Calories 31		Calories from fat 26	
% Daily Value*			
Total Fat 3g			5%
Saturated Fat 0,3 g			1,5%
Cholesterol 0mg			0%
Sodium 0mg			0%
Total Carbohydrate 0,2g			0%
Dietary Fiber 0,9g			3,6%
Sugars 0.2g			
Protein 1g			
Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	0%
*Percent Daily Values are based on a 2.000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
	Calories:	2000	2500
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 mg
Total Carbohydrate		300 g	375 g
Dietary Fiber		25 g	30 g
Calories per gram:			
Fat 9 - Carbohydrate 4 - Protein 4			

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 coagulasi positive	Absent
Ferment	<40 Ufc/g
Mould	<40 Ufc/g

Chemical Parameters:

pH	≤4,3
Free water AW	<0.94

**TECHNICAL PRODUCTION FILE****Allergens:**

<i>List according to Reg. CE 1169/11 - Att. II</i>	Presence in the product	Presence in the production line	Presence in the factory	Cross-contamination risk
<i>Cereals containing gluten and derived products</i>	NO	NO	NO	NO
<i>Shellfish and products made from shellfish</i>	NO	NO	NO	NO
<i>Eggs and egg based products</i>	NO	NO	NO	NO
<i>Oily fish and fish products</i>	NO	NO	NO	NO
<i>Peanuts and peanut products</i>	NO	NO	NO	NO
<i>Soybeans and soy based products</i>	NO	NO	NO	NO
<i>Milk and milk products</i>	NO	NO	YES	NO
<i>Nuts and nut based products</i>	NO	NO	NO	NO
<i>Celery and celery based products</i>	NO	NO	NO	NO
<i>Mustard and mustard based products</i>	NO	NO	NO	NO
<i>Sesame seeds and sesame-based products</i>	NO	NO	NO	NO
<i>Sulfur dioxide and sulphite at concentration greater than 10mg/KI or 10mg/l expressed as SO₂</i>	NO	NO	YES	NO
<i>Lupin and products based with lupin</i>	NO	NO	NO	NO
<i>Mollusks and derived products</i>	NO	NO	NO	NO

PRODUCT STORAGE

Temperature of preservation and transport	+5°C<Temperature<+18°C
Preservation: after opening keep refrigerated +2 +4 °C; cover with oil and consume before 20 days.	

Notes:

Product OGM Free and Cholesterol Free

Emission date 18 Feb, 2015

Revision 01/2022

Quality Control

Signature