




TECHNICAL PRODUCTION FILE

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PRODUCT NAME AND DESCRIPTION	
WHOLE BLACK TRUFFLE 35 g	
<i>Summer Black truffles in their broth</i>	
EAN barcode: 8054726880615	
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 95% (Tuber Aestivum Vitt), water, salt, truffle aroma. Acidity regulator (E330), antioxidant (E300).

Final product characteristics:	
Colour	Deep brown/black outside, pale yellow/white streaks inside
Appearance	Irregular round tuber shape; slightly warty outside, fleshy mass inside
Taste	Pleasant
Smell	Intense, aromatic typical of the variety of Truffles
Consistency	Slightly soft



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PACKAGING

Size and format

Gross weight:	217	g	Net weight	35	g	N. items in carton	32		
Packaging weight kg:	7,3		Product Net weight kg:	1,2		Total gross weight kg:	8,5		
N. Packets: 8	Packet dim: cm	Lenght :	5,8	Height:	10,6	Depth:	5,8	Volume dm3	22,2
Carton Dimensions cm.		Lenght :	55,5	Height:	16,6	Depth:	27,7	Volume dm3	99,8

Pallets

N. layers / pallet 6	N. packages / layer 8	Tot. packages x pallet 48 to 54 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 1tbsp(18g)			
Serving per container : about 15			
Amount Per Serving			
Calories 80		Calories from fat 70	
		% Daily Value*	
Total Fat 0g			0%
Saturated Fat 0g			0%
Sodium 275mg			11%
Total Carbohydrate 1,5g			0,8%
Dietary fiber 2g			8%
Sugars 0g			
Protein 1g			
Vitamin A	0%	Vitamin C	0%
Calcium	3%	Iron	2%
*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			



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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

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/Kl 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: keep in a cool & dry place. After opening keep refrigerated.	

Notes:

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

Rev. 01/2022

Quality Control

Signature