


**TECHNICAL PRODUCTION FILE**

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PRODUCT NAME AND DESCRIPTION

BLACK TRUFFLE FLAVOURED OLIVE OIL 250ml	
Olive oil with black truffle aroma.	

EAN barcode:	8054726882039
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 the 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:**

Olive oil (EU origin), black truffle 5% (Tuber Aestivum Vitt), black truffle aroma.

Final product characteristics:

Colour	Golden yellow
Appearance	Smooth
Taste	Pleasantly aromatic
Smell	Delicate, slight smell typical of Truffles
Consistency	Fluid

PACKAGING**Size and format**

Jar gross weight:	260	ml	Net weight	250	ml	N. items in carton	32		
Packaging weight kg:	9,7		Net weight kg:	8		Total gross weight kg:	17,7		
N. Packets: 4	Packet dim: cm	Lenght :	23	Height:	24,6	Depth:	11,5	Volume dm3	59,1
Carton Dimensions cm.		Lenght :	20,4	Height:	22,5	Depth:	10,5	Volume dm3	53,4

Pallets

N. layers / pallet	5	N. packages / layer	7	Tot. packages / pallet	35 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 in force in Italy, European and International communities.



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PRODUCT AVERAGE STANDARD ANALYTICS

Nutrition Facts

Serving Size 1oz(5ml)

Amount Per Serving

Calories 45 Calories from fat 45

% Daily Value*

Total Fat 5g			8%
Saturated Fat 1g			5%
Total Carbohydrate 0g			0%
Dietary Fiber 0g			0%
Sugar 0g			
Protein 0g			

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			

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

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

Chemical Parameters:

Acidity	0,16
Peroxide Value	1

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
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	YES	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	+10°C<Temperature<+25°C
Preservation: keep in dark, well-aired place; no direct exposure to sunlight; sheltered from atmospheric agents.	

Notes:

Product OGM Free and Cholesterol Free

Emission date 5 Gen, 2015 Rev. 06/20 Signature