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| **PRODUCT NAME** | BLACK TRUFFLE TARTUFATA SAUCE - 130 g |
| **PRODUCT DESCRIPTION** | TRUFFLE SPREAD  |
| **ARTICLE CODE:** OD02AN005 | **CODICE EAN:** 8010939614829 | **CUSTOMS CODE:** 21039090 |
| **SHELF LIFE** | 36 months | **Guaranteed SHELF LIFE at delivery**  | 18 months |
| SHELF LIFE, DESCRIPTION**USE TIPPS , STORAGE** | Ideal with spread, pasta, meat and fish fillets, vegetables. Keep in a cool and dry place. After opening, keep in the fridge (+4°C) and use within 7 days. |
| **INGREDIENTS** | Cultivated mushrooms (Agaricus bisporus), water, extra virgin olive oil, sunflower seed oil, summer truffle (Tuber aestivum Vitt) 2%, vegetable fibers, salt, flavors, corn starch, **squid** ink, pepper, garlic. |
| **ALLERGENS** | Contain mollusc. |
| **GMO** | The product does not contain GMO |
| PRODUCT CARACHTERISTICS |
| **BACTERIOLOGICAL****CHARACTERISTICS** | CBT  | < 100 UFC/g |
| Mesophilic anaerobic spores | < 100 UFC/g |
| Thermophilic aerobic after incubation at 55°C for 7 days  | < 100 UFC/g |
| Thermophilic anaerobic spores after incubation at 55°C for 7 days | < 100 UFC/g |
| Mesophilic aerobic after incubation at 32°C for 14 days | < 100 UFC/g |
| Mesophilic anaerobic spores after incubation at 32°C for 14 days | < 100 UFC/g |
| Stability test (32°C for 14 days and 55°C for 7 days) | No swelling |
| **PHYSICOCHEMICAL****CHARACTERISTICS** | pH | 5 |
| Aw | 0.98 |
| **ORGANOLEPTIC** **CHARACTERISTICS** | Aspect | Doughy  |
| Colour | Light brown |
| Consistency | Spreadable products |
| Smell and taste | Typical of all ingredients |
| **NUTRITIONAL** **VALUES** **(for 100 g of product)** | Energy | 561 kJ / 136 kcal |
| Fat | 13 |
| Of which saturated | 2,1 |
| Carbohydrates | 2,1 |
| Of which sugar | 0,5 |
| Proteins | 1,4 |
| Salt | 1,6 |
| PACKAGING |
| **FIRST PACKAGING** | Glass jar + cap  |
| Height / Diameter | 8,5 cm / 5 cm |
| **SECOND PACKAGING** | Type  | honeycomb cardboard  |
| Units / Case | 12 |
| Weight  | 3,592kg |
| Height / Depht / Width | 15 x 30 x 25cm |
| **PALLET SPECIFICATIONS**  | Pallet type | 80 x 120 |
| Cases / Layer | 11 |
| Layers / Pallet | 10 |
| Cases / Pallet  | 110 |
| Pallet weight | 395,12 kg |
| Pallet height | 170 cm |

**FLOWCHART**

Raw material supply

Ingredients chopping

Ingredients homogenization

Product transfer

into the jar filling machine

Jars filling

Transit through metal detector

Caps application

Sterilization

Labelling