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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