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| **PRODUCT NAME** | CONDIMENT MADE OF TRUFFLE BUTTER – 75 g | | | | |
| **PRODUCT DESCRIPTION** | CONDIMENT MADE OF TRUFFLE BUTTER | | | | |
| **ITEM CODE:** OD02CO007 | | **EAN CODE:** 8010939614867 | | | **CUSTOMS CODE:** 04059090 |
| **SHELF LIFE** | 24 months | **Guaranteed SHELF LIFE at delivery** | | | 18 months |
| **USE TIPS AND STORAGE** | To be used with warm dishes & spreading.  Keep in a cool dry place. Refrigerate after opening (+4°C) and use within 15 days. | | | | |
| **INGREDIENTS** | **Butter** 98%, freeze-dried summer truffle (Tuber aestivum Vitt.) 0,4% (like 2% of fresh truffle), salt, flavor. | | | | |
| **ALLERGENS** | Contains milk | | | | |
| **GMO** | The product doesn’t contain GMO | | | | |
| PRODUCT CHARACTERISTICS | | | | | |
| **BACTERIOLOGICAL**  **CHARACTERISTICS** | CBT | | | < 10.000 UFC/g | |
| Total Coliforms | | | < 100 UFC/g | |
| Escherichia coli | | | < 100 UFC/g | |
| Sulphite reducing Clostridia | | | < 100 UFC/g | |
| Salmonella | | | Absent | |
| Coagulase-positive Staphylococcus | | | < 100 UFC/g | |
| Listeria monocytogenes | | | < 100 UFC/g | |
| **PHYSICOCHEMICAL**  **CHARACTERISTICS** | Aw | | <0.85 | | |
| **ORGANOLEPTIC**  **CHARACTERISTICS** | Aspect | | | Uniform | |
| Colour | | | Beige with evidence of truffle pieces | |
| Consistency | | | Creamy | |
| Smell and taste | | | Typical of truffle | |
| **NUTRITIONAL**  **VALUES**  **(for 100 g of product)** | Energy | | | 3633 kJ / 884 kcal | |
| Fat | | | 98 | |
| of which saturated | | | 64 | |
| Carbohydrates | | | 0 | |
| of which sugars | | | 0 | |
| Proteins | | | 0,2 | |
| Salt | | | 0,32 | |
| PACKAGING AND PALLET SPECIFICATIONS | | | | | |
| **FIRST PACKAGING** | Glass jar + cap | | | | |
| Height / Depht / Width | | 6 cm / 5 cm | | |
| **SECOND PACKAGING** | Type | | Honeycomb carton | | |
| Units / Case | | 6 | | |
| Weight | | 1,316 kg | | |
| Height / Depht / Width | | 10 x 24,6 x 19 cm | | |
| **PALLET SPECIFICATIONS** | Pallet type | | 80 x 120 | | |
| Cases / Layer | | 19 | | |
| Layers / Pallet | | 17 | | |
| Cases / Pallet | | 323 | | |
| Pallet weight | | 425,07 kg | | |
| Pallet height | | 190 cm | | |

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### FLOWCHART

Raw material supply

Butter cutting

and fusion

Ingredients mixing

Product transfer into the jar filling machine

Jars filling

Transit through

metal detector

Caps application

Labelling