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| **PRODUCT NAME** | SUMMER TRUFFLE SLICES IN OLIVE OIL – 80g | | | | | | |
| **PRODUCT DESCRIPTION** | SUMMER TRUFFLE SLICES IN OLIVE OIL (62%) | | | | | | |
| **ART. CODE: OD04TA005** | | **EAN CODE:** 8010939614928 | | | | **CUSTOMS CODE:** 20039010 | |
| **SHELF LIFE** | 30 MONTHS | | **MINIMUM SHELF LIFE GUARANTEED** | | | | 18 MONTHS |
| DESCRIPTION **USE TIPPS, STORAGE** | To be used as it is.  Keep in a cool and dry place. Refrigerate after opening (+4°C) and use within 4 days. | | | | | | |
| **INGREDIENTS** | Olive oil, summer truffle (Tuber aestivum Vitt.) 37,5%, salt, flavor. | | | | | | |
| **ALLERGENS** | The products does not contain allergens | | | | | | |
| **GMO** | The product does not contain GMO | | | | | | |
| PRODUCT CHARACTERISTICS | | | | | | | |
| **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 | | | 5.90 | | | |
| Aw | | | 0.96 | | | |
| **ORGANOLEPTIC**  **CHARACTERISTICS** | Aspect | | | | Typical of truffle slices | | |
| Colour | | | | Dark brown | | |
| Consistency | | | | Firm | | |
| Smell and taste | | | | Typical of truffle | | |
| **NUTRITIONAL**  **VALUES**  **(for 100 g of product)** | Energy | | | 2362 kJ / 574 kcal | | | |
| Fat | | | 62 | | | |
| of which saturated | | | 8,6 | | | |
| Carbohydrates | | | 0,3 | | | |
| of which sugars | | | 0 | | | |
| Proteins | | | 2,2 | | | |
| Salt | | | 0,27 | | | |
| PACKAGING AND PALLET SPECIFICATIONS | | | | | | | |
| **FIRST PACKAGING** | Glass jar + cap | | | | | | |
| Height / Diameter | | | 6 cm / 5 cm | | | |
| **SECOND PACKAGING** | Type | | | Double layer carton + carton hive | | | |
| Units / Case | | | 6 | | | |
| Weight | | | 1,104 kg | | | |
| Height / Depht / Width | | | 10 x 24,6 x 19 cm | | | |
| **PALLET SPECIFICATION** | Pallet type | | | 80 x 120 | | | |
| Cases / Layer | | | 19 | | | |
| Layers / Pallet | | | 17 | | | |
| Cases / Pallet | | | 323 | | | |
| Pallet weight | | | 450,26 kg | | | |
| Pallet height | | | 190 cm | | | |

**FLOWCHART**

Raw material supply

Jars filling with truffle slices

Oil and flavor addition

Transit through metal detector

Lid application

Sterilization

Labelling