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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