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| --- | --- | --- | --- | --- | --- |
| **PRODUCT NAME** | WHOLE SUMMER TRUFFLE - 45 g (net weight) – 30 g (drained weight) | | | | |
| **PRODUCT DESCRIPTION** | WHOLE SUMMER TRUFFLE | | | | |
| **ART. CODE:** OD04TA006 | | **EAN CODE:** 8010939614935 | | **CUSTOMS CODE:** 20039010 | |
| DESCRIPTION **USE TIPPS , STORAGE** | Cut the truffle in thin slices on your cold and warm dishes. Use the truffle juice contained into the jar as a condiment.  Keep in a cool and dry place. Refrigerate after opening (+4°C) and use within 3 days. | | | | |
| **SHELF LIFE** | 36 MONTHS | | **MINIMUM SHELF LIFE GUARANTEED** | | 24 MONTHS |
| **INGREDIENTS** | Summer truffle (Tuber aestivum Vitt), water, salt, natural flavor | | | | |
| **ALLERGENS** | The products does not contain allergens | | | | |
| **GMO** | The product does not contain GMO | | | | |
| **DRAINED WEIGHT** | 30 g | | | | |
| 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 | | | 172 kJ / 42 kcal | |
| Fat | | | 0,5 | |
| of which saturated | | | 0 | |
| Carbohydrates | | | 1,0 | |
| of which sugars | | | 1,0 | |
| Proteins | | | 5,0 | |
| Salt | | | 0,59 | |
| PACKAGING AND PALLET SPECIFICATIONS | | | | | |
| **FIRST PACKAGING** | Glass jar + cap | | | | |
| Height / Depht / Width | | |  | |
| **SECOND PACKAGING** | Type | | | Honeycomb carton | |
| Units / Case | | | 12 | |
| Weight | | | 1,40kg | |
| Height / Depht / Width | | | 10 x 19 x 24,60cm | |
| **PALLET SPECIFICATION** | Pallet type | | | 80 x 120 | |
| Cases / Layer | | | 19 | |
| Layers / Pallet | | | 16 | |
| Cases / Pallet | | | 304 | |
| Pallet weight | | | 442kg | |
| Pallet height | | | 175cm | |

**FLOWCHART**

Raw material supply

Truffle selection by hand

Truffle placing into jars

Brine addition

Transit through metal detector

Lid application

Sterilization

Labelling