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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