|  |  |
| --- | --- |
| **PRODUCT NAME** | TRUFFLE CHIPS – PATATINE CON TARTUFO – 100g |
| **PRODUCT DESCRIPTION** | POTATO CHIPS WITH TRUFFLE |
| **ITEM CODE: OD08PT003** | **EAN CODE:** 8010939614782 | **CUSTOM CODE:** 20052020 |
| **SHELF LIFE** | 8 months | **Guaranteed SHELF LIFE at delivery**  | 4 months |
| **USE TIPS AND STORAGE** | To be used as it is. They can be used as a base for sauces or to make finger food.Keep in a cool dry place and avoid extreme light. Packaged in a protective atmosphere |
| **INGREDIENTS** | Potato, sunflower seeds oil, olive oil, freeze-dried summer truffle (Tuber aestivum Vitt.) 0,33% (like 1,5% of fresh truffle), salt, potato maltodestrin, flavor |
| **ALLERGENS** | The product doesn’t contain allergens.  |
| **GMO** | The product doesn’t contain GMO |
| PRODUCT CHARACTERISTICS |
| **BACTERIOLOGICAL****CHARACTERISTICS** | Enterobacteriaceae | < 1.000 UFC/g |
| Coagulase-positive Staphylococcus | < 100 UFC/g |
| Escherichia coli | < 100 UFC/g |
| Salmonella | Absent |
| **PHYSICOCHEMICAL****CHARACTERISTICS** | Humidity | <3% |
| **ORGANOLEPTIC** **CHARACTERISTICS** | Aspect | Typical of fried potato chips, thicker |
| Colour | Straw-yellow with truffle evidence |
| Texture | Crispy  |
| Smell and taste | Typical of potato chips and truffle |
| **NUTRITIONAL** **VALUES** **(for 100 g of product)** | Energy | 2277 kJ / 546 kcal |
| Fats | 33 g |
| Of which satured fats | 3,7 g |
| Carbohydrates | 55 g |
| Of which sugars | 0,6 g |
| Proteins | 6,1 g |
| Salt | 0,5 g |
| PACKAGING AND PALLET SPECIFICATIONS |
| **FIRST PACKAGING** | bag  |
| Height / Depht / Width | 30 cm / 9 cm / 19 cm |
| **SECOND PACKAGING** | Type  | Double layer carton |
| Units / Case | 10 |
| Weight  | 1,456 kg |
| Height / Depht / Width | 25 cm / 39 cm / 30 cm |
| **PALLET SPECIFICATIONS**  | Pallet type | EURO 80 x 120 cm |
| Cases / Layer | 8 |
| Layers / Pallet | 7 |
| Cases / Pallet  | 56 |
| Pallet weight | 81,54 kg |
| Pallet height | 195 cm |

###  FLOW CHART

Arrival of materials

Mechanical cleaning

and peeling

Product selection

Potato slicing

Drying

Frying

Salt and truffle addition

Passage through

metal detector

Packing