

Giuliano TARTUFI srl Zona Industriale Sud 06026 Pietralunga (PG) – Italy Tel. 0039.75.9460079 Fax 0039.75.9469798 E-mail info@giulianotartufi.it www.giulianotartufi.it	Truffle sauce 50 g, 80 g, 130 g, 180 g, 500 g	Category	Product code
		Truffle specialty	SAT50- SAT80 SAT130 SAT180- SAT500

General product characteristics

TRUFFLE SAUCE in a glass jar

Trade name	TRUFFLE SAUCE				
Ingredients	Meadow mushrooms (Agaricus bisporus), extra-virgin olive oil , sunflower oil, black olives, summer truffle 1% (Tuber aestivum Vitt.), flavouring, salt.				
Organoleptic characteristics	Brown sauce with pieces of mushroom and truffle in the preserving liquid, bland consistency, fine texture, and typical taste aroma				
Physical and of the product		FOR 100 g	PER SERVING SIZE 30 g	%DV	
	KCAL	319	96	5%	
	KJ	1312	401		
	CALORIES FROM FAT		89		
	FAT	33	9,9	14%	
	SATURATED	10	3	15%	
	TRANS	0	0		
	CHOLESTEROL mg	0	0	0%	
	SODIUM mg	612	184	8%	
	SALT	1,53			
	CARBOHYDRATE	2,2	1	0%	
	FIBER	2	1	4%	
	SUGAR	0,2	0		
	PROTEIN	2,5	1		
	VITAMIN A	0	0	0%	
	VITAMIN C	0	0	0%	
	CALCIUM	0	0	0%	
	IRON	0	0	0%	
		% Daily Value based on a 2000 calories diet			
	Chemical characteristics	Heavy metal Reg. CE n. 1881 /2006 e smi – Reg. CE n. 2015/1005 Pesticides Reg. CE n. 396/2005 – Reg. CE n. 149/2008			
Microbiological parameter	CBT	Ufc/g <10		UNI EN ISO 4833-2:2013	
	Sulfate-reducing bacteria	Ufc/g <10		ISO 15213:2003	
	E.Coli	Ufc/g <10		AFNOR BIO 12/5-01/99	
	Salmonella	Absent in 25 g		UNI EN ISO 6579:2008	
	Listeria	Absent in 25 g		UNI EN ISO 11290-1:2005	
Stability	Product microbiologically stable				
Minimum shelf life	36 months. Indicated as: GG MM YYYY. Lot is aligned with the TMC and is printed on the cap.				
Storage	Room temperature. Keep in a cool and dry place away from light and heat. Once opened, store in the fridge at +2°/+4° and consume within 7 days				
Treatment	Sterilization				
Allergens	The product does not contain allergenic substances or products containing such components. The product is not subjected to any risk of cross contamination during the manufacturing process. Reg. 1169/2011.				
Legislative references	Reg CE 1334/2008 The production cycle is controlled through the HACCP (Reg. EC 852/2004) Labelling EU Regulation 1169/2011.				
Preservative	Absent Reg. CE 1331/2008 – Reg. CE 1332/2008 – Reg. CE 1333/2008				
OGM	The product doesn't contain and doesn't come from genetically modified organisms.				

		according to the European Regulation 1829/03, 1830/03.			
Radiation		The products not submitted to any type of treatment with use of radiations ionizing Reg. CE 733/2008 - Reg., CE 1048/2009			
Packaging		Food packaging in accordance with Reg. CE 1935/2004- Reg. UE 10/2011 – the primary packaging is glass – the secondary packaging is carton			
Use and recipe		To make the very most of the product, it is recommended to use 15-20 g of the sauce, warming it in the frying pan for 5 minutes, after adding only salt and extra-virgin olive oil. It is ideal as a sauce for crostini and as a stuffing for appetizers, first and main courses, omelettes, and as a basis for all truffle dishes.			
Container	60 ml glass jar	106 ml st glass jar	156 ml glass jar	212 ml glass jar	580 ml glass jar
Jar's height	60,5 mm	62,5mm	88 mm	86,5 mm	122,2 mm
Jar's width	45,00 mm	57,5mm	56,4mm	66,8 mm	89,8 mm
Net weight	50 g	80 g	130 g	180 g	500 g
Gross weight	120 g	180 g	250 g	330 g	820 g
Pcs each pack	12 pcs	12 pieces	12 pieces	12 pieces	12 pieces
Pack weight	1,550 Kg	2,300 Kg	3,150 Kg	4,300 Kg	10,300 Kg
Pack type and size	Box 24,5x17,0x8,0 cm	Box 26,5x19,0x7,0 cm	Box 26,8x19,0x9,0 cm	American box 29,5x23,5x10,5 cm	American box 38,0x30,0x14,0 cm
Pack each layer	21	19	18	13	8
Layers	18	15	12	12	8
Pallet	Pcs 4536 (378x12)	Pcs 3420 (285x12)	Pcs 2596 (216X12)	Pcs 1872 (156x12)	Pcs 768 (64x12)
Pallet weight	593 Kg	636 Kg	652 Kg	652 Kg	635 Kg
Taric	21039090				