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		TRUFFLES	LAES50 LAES80 LAE180 LAE500

General product characteristics
SUMMER TRUFFLE SLICES IN GLASS JAR

Trade name	SUMMER TRUFFLE SLICES			
Ingredients	Summer truffle (Tuber aestivum Vitt.), sunflower oil, salt, flavouring.			
Organoleptic characteristics	Truffle slices in oil, dark brown colour. Typical taste and flavours of truffle.			
Physical characteristics		PER 100 g	PER SERVING SIZE 15 g	%DV
	KCAL	482	72	4%
	KJ	1988	302	
	CALORIES FROM FAT		59	
	FAT	44,0	6,6	9%
	SATURATED	5,5	0,8	4%
	TRANS	0	0	
	CHOLESTEROL mg	10	1,5	1%
	SODIUM mg	220	33	1%
	SALT	0,55		
	CARBOHYDRATE	6,5	1	0%
	FIBER	7,8	1,2	5%
	SUGAR	0,0	0	
	PROTEIN	11	1,7	
			0	
	VITAMIN A	125	18,8	0%
	VITAMIN C	2	0,3	1%
	CALCIUM	30	4,5	1%
	IRON	0,6	0,1	0%
	<i>% Daily Value based on a 2000 calories diet</i>			
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	Ideal for refining dishes and appetizers and as a basis for all truffle dishes			
Packaging	60 ml glass jar	106 ml a glass jar	212 ml glass jar	580 ml glass jar
Jar's Height	60,5 mm	74,5 mm	86,5 mm	122,2 mm
Jar's Width	45,00 mm	51.7 mm	66,8 mm	89,8 mm
Net weight	45 g	80 g	160 g	500 g
Gross weight	120 g	180 g	325 g	785 g
Pieces each pack	12 pieces	12 pieces	12 pieces	12 pieces
Pack weight	1,570 Kg	2,290 Kg	4,180 Kg	9,920 Kg
Pack type and size	Box 24,5 x 17 x 8 cm	Box 24,5 x 17 x 8 cm	American box 29,5x23,5x10,5 cm	American box 38,0x30,0x14,0 cm
Pack each layer	21	21	13	8
Layers	18	15	12	8
Pcs per Pallet	Pcs 4536 (378x12)	Pcs 3780 (315x12)	Pcs 1872 (156x12)	Pcs 768 (64x12)
Pallet weight	593 Kg	721 Kg	652 Kg	635 Kg
Taric	20039010			