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		Flavoured products	OLN55 OLN100 OLN250 OLN500

General product characteristics

CONDIMENT BASED ON EXTRA VIRGIN OLIVE OIL AND BLACK TRUFFLE FLAVOUR

Trade name	CONDIMENT BASED ON EXTRA VIRGIN OLIVE OIL AND BLACK TRUFFLE FLAVOUR			
Ingredients	Extra-virgin olive oil , flavour.			
Organoleptic characteristics	The colour ranges from green to yellow, characterised by a typical truffle smell and a taste of ripe fruits.			
Physical and chemical characteristics of the product		PER 100 MI	PER SERVING SIZE 15 ml	%DV
	KCAL	825	124	6%
	KJ	3448	519	
	CALORIES FROM FAT		124	
	FAT	91,7	13,8	20%
	SATURATED	13,6	2,0	10%
	TRANS	0,2	0	
	CHOLESTEROL mg	0	0	0%
	SODIUM mg	0	0	0%
	CARBOHYDRATE	0	0	0%
	FIBER	0	0	0%
	SUGAR	0	0	
	PROTEIN	0	0	
	VITAMIN A	0	0	0%
	VITAMIN C	0	0	0%
	CALCIUM	0	0	0%
	IRON	0	0	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	Acidity (% oleic acid)	< 0,8%	Reg. CE2568/1991 All. II Reg. CE 702/2007	
	Peroxides	< 20.00 meq/kg	Reg. CE 796/2002 all.XB Reg. CE 2568/1991 all. III	
Stability	Product microbiologically stable			
Minimum shelf life	24 months. Indicated as: GG MM YYYY. Lot is aligned with the TMC and is printed on label.			
Storage	Room temperature. Keep in a cool and dry place away from light and heat.			
Treatment	None			
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	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	55 ml glass bottle	100 ml glass bottle	250 ml glass bottle	500 ml glass bottle
bottle's Height	127 mm	146 mm	218 mm	267 mm
bottle's Width	33 x 33 mm	38 x 38 mm	45 x 45 mm	57 x 57 mm
Net weight	50 g	92 g	230 g	460 g
Gross weight	1600 g	240 g	485 g	830 g
Pieces each pack	12 pcs	12 pcs	12 pcs	6 pcs
Pack weight	2,060 Kg	3,050 kg	6,090 kg	5,320 kg
Pack type and size	American box 16,5x14,0x14,5cm	American box 18,5x15,0x16,0 cm	American box 22,2x17,5x24,0 cm	American box 21,5x15,0x30,0 cm
Pack each layer	37	33	24	20
Layers	10	8	5	5
Pallet	Pcs 4440 (370 x12)	Pcs 3168 (264 x12)	Pcs 1440 (120 x12)	Pcs 600 (100x6)
Pallet weight	Kg 762	Kg 805	Kg 731	Kg 532
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