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

White truffle flavoured oil 55 ml; 100 ml; 250 ml; 500 ml

Flavoured products

Category

OLN55 OLN100 OLN250 OLN500

Product code

General product characteristics

CONDIMENT BASED ON EXTRA VIRGIN OLIVE OIL AND BLACK TRUFFLE FLAVOUR

Extra-wrigin olive oil , flavour. The colour ranges from green to yellow, characterised by a typical truffle smell and a taste of ripe fruits.	Trade name	CONDIMENT BASED ON	EXTRA VIRG	SIN OLIVE OIL	AND BLACK T	RUFFLE FLAVOUR			
PR 100	Ingredients								
Per Product Per									
characteristics of the product PER 100 bit SIZE 15 ml SIZE 15 ml %DV KCAL KJ 3448 519 CALORIES FROM FAT FAT 124 FAT 91.7 13.8 20% SATURATED 13.6 2.0 10% TRANS 0.2 0 0 0 0% SODIUM mg 0 0 0 0 0% SUGAR 00 0 0 0% SUGAR 00 0 0 0% SUGAR 0 0 0 0 0 0% SUGAR 0 0 0 0 0% SUGAR 0 0 0 0 0% SUGAR 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	characteristics								
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SATURATED 13.6 2.0 10%		CALORIES FROM FAT		124					
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TRANS		SATURATED	13,6	2,0	10%				
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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		
Taric	21039090					