

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	BLACK TRUFFLE JUICE 200ML	Category	Product code
		Truffle specialties	SUC200

General product characteristics

BLACK TRUFFLE JUICE

Trade name	Black truffle juice		
Ingredients	Summer truffle, truffle juice, salt.		
Organoleptic characteristics	Truffle juice. Typical taste and flavours of truffle.		
Physical characteristics	PER 100 G		
	KCAL	4	
	KJ	16	
	FAT g	0,1	
	SATURATED g	0	
	SALT g	1,06	
	CARBOHYDRATE g	0,1	
	SUGAR g	0,1	
	PROTEIN g	0,65	
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	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
Container	200 ml glass jar
Jar eight	108,7 mm
Jar width	58 mm
Net weight of the jar	200 g
Gross weight of the jar	330 g
Pieces each pack	24 pcs
Pack weight	8,400 Kg
Pack type and size	American box 38,0x30,0x14,0 cm
Pack each layer	8
Layers	8
Pallet	Pcs 1536 (64x24)
Pallet weight	538 Kg
Taric	21039090