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		Flavoured products	OLB55 OLB100 OLB250 OLB500 OLB1000

General product characteristics

CONDIMENT BASED ON EXTRA VIRGIN OLIVE OIL AND WHITE TRUFFLE FLAVOUR

Trade name	CONDIMENT BASED ON EXTRA VIRGIN OLIVE OIL AND WHITE 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 g	PER SERVING SIZE 15 g	%DV
	KCAL	877	132
	KJ	3608	550
	CALORIES FROM FAT		
	FAT	96	15
	SATURATED	17	2,6
	TRANS	0	0
	CHOLESTEROL mg	0,4	0
	SODIUM mg	1,58	0
	SALT	0	
	CARBOHYDRATE	0,5	0,1
	FIBER	0,3	0
	SUGAR	0	0
	PROTEIN	3,4	1
	VITAMIN D µ/100g	0	0
	CALCIUM mg/100g	4,87	0
	IRON mg/100g	0,388	0,1
	POTASSIUM mg/100g	0,881	0
	<i>% Daily Value based on a 2000 calories diet</i>		
Allergens	None		
OGM	The product doesn't contain and doesn't come from genetically modified organisms, according to the European Regulation 1829/03, 1830/03.		
Ph	Max. acidity 0.8 (% oleic acid weight)		
Stability	Product microbiologically stable		
Minimum storage	24 months. Store in a cool place and protect from sunlight.		
Preservation method	None		
Use and recipe	<p>To make the very most of the product, it is recommended to use one teaspoon of oil per person. It is ideal as a sauce for crostini and for stuffings for appetisers, first and main courses, omelettes, as well as a basis for all truffle dishes.</p> <p><u>Truffle ravioli for 4 people</u> 250 g of spinach and ricotta ravioli 100 g of cultivated mushrooms 1 teaspoon of truffle oil Parmesan, to taste.</p> <p>Cook the mushrooms in a frying-pan, adding 1 teaspoon of truffle oil; add the pasta to the pan and stir into the sauce for a couple of minutes. Add the parmesan.</p>		
Legal references	Flavours: D.L. 107 of 25 January 1992, Reg CE 1334/2008 The production cycle is controlled through the HACCP system (EC reg. 852/2004) Labelling - EU Regulation 1169/2011.		

Packaging	55 ml glass bottle	100 ml glass bottle	250 ml glass bottle	500 ml glass bottle	1000 ml glass bottle
bottle's Height	127 mm	146 mm	218 mm	267 mm	307 mm
bottle's Width	33 x 33 mm	38 x 38 mm	45 x 45 mm	57 x 57 mm	69 x 69 mm
Net weight	50 g	92 g	230 g	460 g	920 g
Gross weight	160 g	240 g	485 g	830 g	1460 g
Pieces each pack	12 pcs	12 pcs	12 pcs	6 pcs	6 pcs
Pack weight	2,256 Kg	3,039 kg	6,090 kg	5,290 kg	9,088 kg
Pack type and size	American box 16,5x13,5x15,0 cm	American box 18,0x14,0x16,0 cm	American box 21,5x17,0x24,0 cm	American box 23,5x17,0x32,5 cm	American box 24,5x17,0x32,5 cm
Pack each layer	37	33	24	22	22
Layers	9	8	6	4	4
Pallet	Pcs 3996 (333x12)	Pcs 3168 (264x12)	Pcs 1728 (144x12)	Pcs 528 (88x6)	Pcs 528 (88x6)
Approx. Pallet weight	Kg 684,64	Kg 802,30	Kg 876,81	Kg 465,52	Kg 799,74
EAN	8025386000804	8025386000828	8025386000811	8025386000781	8025386000798
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