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		<b>Truffle Specialty</b>	<b>PTB45 PTB80</b> <b>PTB160 PTB460</b>

**General product characteristics**

**PURÉE OF PORCINI AND WHITE TRUFFLE IN A GLASS JAR**

<b>Trade name</b>	PORCINI MUSHROOMS AND WHITE TRUFFLE CREAM			
<b>Ingredients</b>	Porcini mushrooms (Boletus edulis e rel. group) 58,5 %, extra-virgin olive oil , flavouring, salt, white truffle (Tuber magnatum Pico) 0.5%.			
<b>Organoleptic characteristics</b>	Fawn coloured purée with bland consistency, fine texture, and typical truffle taste and aroma.			
<b>Physical and chemical characteristics of the product</b>		<b>PER</b>	<b>PER</b>	
		<b>100</b>	<b>SERVING</b>	<b>%DV</b>
		<b>g</b>	<b>SIZE 30 g</b>	
	KCAL	239	70	
	KJ	984		
	FAT g	24,2	7	9%
	SATURATED g	3,9	1	5%
	TRANS g	0	0	
	CHOLESTEROL mg	0,2	0	0%
	SODIUM mg	177	55	2%
	SALT g	0,44		
	CARBOHYDRATE g	1,3	1	0%
	FIBER g	3,2	1	4%
	SUGAR g	0,6	0	
	Includes 0g added sugars			0%
	PROTEIN g	2,4	Less than 1 g	
	VITAMIN D mcg	0	0	0%
	CALCIUM mg	0	0	0%
	IRON mg	0	0.2	2%
	POTASSIUM mg	0	20	0%
	<i>% Daily Value based on a 2000 calories diet</i>			
<b>Physical and Microbiological characteristics</b>	Thermophilic sulfate-reducing bacteria < 10 cfu/g Spore of Thermophilic sulfate-reducing bacteria < 10 cfu/g Counts colonies at 30°C < 10 cfu/g			
<b>Allergens</b>	None			
<b>OGM</b>	The product doesn't contain and doesn't come from genetically modified organisms, according to the European Regulation 1829/03, 1830/03.			
<b>Stability</b>	Product microbiologically stable			
<b>Minimum shelf life</b>	36 months. Once opened, store at +2°/+4° and consume within 7 days.			
<b>Preservation method</b>	Sterilisation			
<b>Use</b>	To make the very most of the product, it is recommended to use 10 g of it per person and place it directly on the dish. It is ideal as a sauce for crostini and as a stuffing for appetisers, first and main courses, omelettes, and as a basis for all truffle dishes.			

<b>Legal references</b>	Flavours: D.L. 107 of January 25, 1992, Reg CE 1334/2008 The production cycle is controlled through the HACCP system (EC reg. 852/2004) Labelling – EU Regulation 1169/2011.
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<b>Packaging</b>	60 ml glass jar	106 ml a glass jar	Glass jar 212 ml	Glass jar 580 ml
<b>Jar's Height</b>	60,5 mm	74,5 mm	86,5 mm	122,2 mm
<b>Jar's Width</b>	45,00 mm	51.7 mm	66,8 mm	89,8 mm
<b>Net weight</b>	45 g	80 g	160 g	460 g
<b>Gross weight</b>	118 g	180 g	305 g	745 g
<b>Pieces each pack</b>	12 pieces	12 pieces	12 pieces	12 pieces
<b>Pack weight</b>	1,483 Kg	2,256 Kg	Kg 3,865	Kg 9,355
<b>Pack type and size</b>	Box 21,0x14,0x6,5 cm	American box 23,5x16,5x8,0 cm	American box 28,0x22,0x11,0	American box 38,0 x 30,0 x 14,0 cm
<b>Pack each layer</b>	29	24	14	8
<b>Layers</b>	17	14	13	8
<b>Pcs per Pallet</b>	Pcs 5916 (493x12)	Pcs 4032 (336x12)	Pcs 2184 (182x12)	Pcs 768 (64x12)
<b>Approx. Pallet weight</b>	731,12 Kg	758,02 Kg	Kg 703,43	Kg 598,72
<b>EAN</b>	8025386001214	8025386000125	8025386000118	8025386000101
<b>Taric</b>	21039090			

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