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		TRUFFLES	LAES50 LAES80 LAE180 LAE500

General product characteristics

SUMMER TRUFFLE SLICES IN GLASS JAR

Trade name	SUMMER TRUFFLE SLICES			
Ingredients	Summer truffle (<i>Tuber aestivum</i> Vitt.) - about 70% see drained weight, sunflower oil - about 28% see drained weight, salt, flavouring			
Organoleptic characteristics	Truffle slices in oil, dark brown colour. Typical taste and flavours of truffle.			
Physical and chemical characteristics of the product		PER 100 g	PER SERVING SIZE 15 g	%DV
	KCAL	482	72	4%
	KJ	1988	302	
	CALORIES FROM FAT		59	
	FAT	44,0	6,6	9%
	SATURATED	5,5	0,8	4%
	TRANS	0	0	
	CHOLESTEROL mg	10	1,5	1%
	SODIUM mg	220	33	1%
	SALT	0,55		
	CARBOHYDRATE	6,5	1	0%
	FIBER	7,8	1,2	5%
	SUGAR	0,0	0	
	PROTEIN	11	1,7	
			0	
	VITAMIN A	125	18,8	0%
	VITAMIN C	2	0,3	1%
	CALCIUM	30	4,5	1%
	IRON	0,6	0,1	0%
	<i>% Daily Value based on a 2000 calories diet</i>			
Physical and Microbiological characteristics	aW <0,94 pH >4.6 Counts colonies at 30°C <10 ufc/g Anaerobes sulfite reducers counts <10 ufc/g Spores of anaerobic sulfite-reducing bacteria <10 ufc/g			
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.			
Stability	Product microbiologically stable			
Minimum shelf life	36 months. Once opened, store it at +2°/+4° and consume it within 7 days.			
Preservation method	sterilized			
Use	Ideal for refining dishes and appetizers and as a basis for all truffle dishes. Available also "natural" with only water and salt. Summer truffle escalopes for 4 people:			

		700 g of escalopes 100 g of béchamel sauce 50 gr summer truffle shavings In a non-stick pan, prepare the sauce with the béchamel, truffle shavings and salt; add the meat and cook over a high heat without a lid.		
Legislative 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.		
Container	60 ml glass jar	106 ml glass jar	212 ml glass jar	580 ml glass jar
Jar's Height	60,5 mm	74,5 mm	86,5 mm	122,2 mm
Jar's Width	45,00 mm	51,7 mm	66,8 mm	89,8 mm
Net weight	50 g	80 g	180 g	500 g
Drained weight	30 g	50 g	130 g	350 g
Gross weight	123 g	180 g	236 g	785 g
Pieces each pack	12 pcs	12 pcs	12 pcs	12 pcs
Pack weight	1,543 kg	2,256 Kg	2,966 Kg	9,835 Kg
Pack type and size	Box 21,0x14,0x6,5 cm	Box 23,5x16,5x8,0 cm	American box 25,5x18,0x9,5 cm	American box 38,0x30,0x14,0 cm
Pallet pcs	Pcs 5916 (493x12)	Pcs 4032 (336x12)	Pcs 2964 (247x12)	Pcs 768 (64x12)
Approx. Pallet weight	760,69 Kg	758,01 Kg	732,60 Kg	629,44 Kg
Carton per layer	29	24	19	8
N layers	17	14	13	8
EAN	8025386000248	8025386000255	8025386000231	8025386000262
TARIC	20039010			

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