

CATEGORY

011 - TRUFFLES

TRADE NAME	WHOLE BIANCHETTO TRUFFLE IN A GLASS JAR
PRODUCT CODE	BH.I. 18-25

General product characteristics		
INGREDIENTS	Bianchetto truffle (Tuber borchii Vitt.), water, salt	
Minimum shelf life	36 months. Once opened, keep in refrigerator at +2°/+4° and consume within 6 days.	
Preservation method	Sterilization	
Stability	Product microbiologically stable	
OGM	The product doesn't contain and doesn't come from genetically modified organisms.	Reg. (CE) n.1829/2003 Reg. (CE) n.1830/2003
Allergens	None	Reg. CE 1169/2011
Legislative references	Flavours: D.L. 107 of 25 January 1992, Reg CE 1334/2008 The production cycle is controlled through the HACCP (Reg. EC 852/2004) Labelling EU Regulation 1169/2011.	
Use and recipe	Ideal for finishing dishes and starters. Also use the preserving liquid inside the jar as a condiment.	

Organoleptic characteristics		
whole bianchetto truffle in the preserving liquid with typical taste aroma		

Physical and Microbiological characteristics		
pH	>4.5 < 6.5	MIP 008-2013 Rev.0
aW	<0.93	MIP 007-2013 Rev.0
Counts colonies at 30°C <10 ufc/g		
Anaerobes sulfite reducers counts <10 ufc/g		
Spores of anaerobic sulfite-reducing bacteria <10 ufc/g		

Nutrition facts				
	FOR 100 g			
KCAL	79			
KJ	327			
CALORIES FROM FAT				
FAT	2,6			
SATURATED FAT	0,4			
TRANS FAT				
CHOLESTEROL mg				
SODIUM mg				
SALT	0,94			
CARBOHYDRATE	6,2			
FIBER	6,8			
SUGAR	0,1			

PROTEIN	4,2			
VITAMIN A				
VITAMIN C				
CALCIUM				
IRON				
% Daily Value based on a 2000 calories diet				

Packaging	glass jar	
Container	60 ml	106 ml
Jar's height	60,5 mm	74,5 mm
Jar's width	45,00 mm	51,7 mm
Net weight	25 g	35 g
Drained weight	18 g	25 g
Gross weight	135 g	200 g
Pcs each pack	12 pcs	12 pcs
Pack weight	1,687 Kg	2,460 Kg
Pack type and size (cm)	Box 21,0x14,0x6,5	Box 23,5x16,5x 8,0
Pack each layer	29	24
Layers	17	14
Pcs per pallet	Pcs 5916 (493x12)	Pcs 4032 (336x12)
Approx. Pallet weight	831,69 Kg	826,56 Kg
EAN CODE	8025386000408	8025386000439
Taric	21039090	