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		Truffles	E.I.18 E.I.25 E.I.50 E.I.80 E.I.100 E.I.200

General product characteristics

WHOLE SUMMER TRUFFLE IN A GLASS JAR

Trade name	WHOLE SUMMER TRUFFLE																																																																																		
Ingredients	Summer truffle 72% (<i>Tuber aestivum</i> Vitt.), water, salt, flavouring																																																																																		
Organoleptic characteristics	Whole truffle in a jar, typical truffle taste and aroma																																																																																		
Physical and chemical characteristics of the product	<table> <tr> <th></th><th>PER 100 g</th><th>PER SERVING SIZE 6 g</th><th>%DV</th></tr> <tr><td>KCAL</td><td>80</td><td>5</td><td>0%</td></tr> <tr><td>KJ</td><td>333</td><td>21</td><td></td></tr> <tr><td>CALORIES FROM FAT</td><td></td><td>1</td><td></td></tr> <tr><td>FAT</td><td>1,3</td><td>0,1</td><td>0%</td></tr> <tr><td>SATURATED</td><td>0,2</td><td>0</td><td>0%</td></tr> <tr><td>TRANS</td><td><0,1</td><td>0</td><td></td></tr> <tr><td>CHOLESTEROL mg</td><td>0,7</td><td>0</td><td>0%</td></tr> <tr><td>SODIUM mg</td><td>180</td><td>11</td><td>0%</td></tr> <tr><td>SALT</td><td>0,45</td><td></td><td></td></tr> <tr><td>CARBOHYDRATE</td><td>6,4</td><td>0</td><td>0%</td></tr> <tr><td>FIBER</td><td>8,4</td><td>0,5</td><td>4%</td></tr> <tr><td>SUGAR</td><td>0,5</td><td>0</td><td></td></tr> <tr><td>PROTEIN</td><td>6,4</td><td>0</td><td></td></tr> <tr><td colspan="4"> </td></tr> <tr><td>VITAMIN A</td><td>54</td><td>3,2</td><td>0%</td></tr> <tr><td>VITAMIN C</td><td>1,8</td><td>0,1</td><td>0%</td></tr> <tr><td>CALCIUM</td><td>36,9</td><td>2,2</td><td>0%</td></tr> <tr><td>IRON</td><td>0,68</td><td>0</td><td>0%</td></tr> <tr><td colspan="4">% Daily Value based on a 2000 calories diet</td></tr> </table>		PER 100 g	PER SERVING SIZE 6 g	%DV	KCAL	80	5	0%	KJ	333	21		CALORIES FROM FAT		1		FAT	1,3	0,1	0%	SATURATED	0,2	0	0%	TRANS	<0,1	0		CHOLESTEROL mg	0,7	0	0%	SODIUM mg	180	11	0%	SALT	0,45			CARBOHYDRATE	6,4	0	0%	FIBER	8,4	0,5	4%	SUGAR	0,5	0		PROTEIN	6,4	0						VITAMIN A	54	3,2	0%	VITAMIN C	1,8	0,1	0%	CALCIUM	36,9	2,2	0%	IRON	0,68	0	0%	% Daily Value based on a 2000 calories diet					
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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, keep in refrigerator at +2°/+4° and consume within 2 days.																																																																																		
Preservation method	Sterilisation																																																																																		
Use and recipe	Ideal for refining dishes and appetizers. The preserving liquid inside the jar can also be used as a dressing. Summer truffle strangozzi for 3 people																																																																																		

	250g of truffle strangozzi pasta, 1 50g jar of whole summer truffle Extra-virgin olive oil Grate the truffle into a frying-pan, add the extra-virgin oil and the liquid from the jar, salt it and warm it through for a couple of minutes then drain the pasta, adding it to the pan and stirring it around for another 2 minutes.
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	156 ml glass jar	212 ml glass jar	314 ml glass jar	580 ml glass jar
Jar's Height	60,5 mm	74,5 mm	88,00 mm	86,5 mm	113 mm	122,2 mm
Jar's Width	45,00 mm	51,7 mm	56,4 mm	66,8 mm	68,2 mm	89,8 mm
Net weight	25 g	35 g	70 g	100 g	120 g	240 g
Drained weight	18 g	25 g	50 g	80 g	100 g	200 g
Gross weight	135 g	135 g	176 g	215 g	300 g	525 g
Pieces each pack	12 pcs	12 pcs	12 pcs	12 pcs	12 pcs	12 pcs
Pack weight	1,687 Kg	1,716 Kg	2,246 Kg	2,785 kg	3,805 kg	6,715 kg
Pack type and size	Box 21,0x14,0x6,5 cm	Box 23,5x16,5x 8,0 cm	Box 25,5x18,0x9,5 cm	Box 28,0x22,0x11,0 cm	Box. 28,0x22,0x11,0 cm	Box 38x30x14,0 cm
Pack each layer	29	24	19	14	14	8
Layers	17	14	13	13	13	8
Pcs per pallet	Pcs 5916 (493X12)	Pcs 4032 (336x12)	Pcs 2964 (247x12)	Pcs 2184 (182x12)	Pcs 2184 (182x12)	Pcs 768 (64x12)
Pallet weight	831,69 Kg approx	576,57 Kg approx	554,76 Kg approx	506,87 Kg approx	692,51 Kg approx	429,76 Kg approx
EAN	8025386000330	8025386000347	8025386000361	8025386000378	8025386000385	8025386000392
Taric	20039010					

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