

CATEGORY

002 - TRUFFLE SPECIALITIES

TRADE NAME

WHITE TRUFFLE BUTTER IN A GLASS JAR

PRODUCT CODE

BURB 45 - 75 - 165 - 230 - 430

General product characteristics

INGREDIENTS	Butter 93,5% (MILK), bianchetto truffle 5% (Tuber borchii Vitt.), flavour, white truffle (Tuber magnatum Pico) 0,5%	
Minimum shelf life	36 months. Once opened, keep in the refrigerator at +2° / +4° and consume within 7 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	Lactose	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 system (EC reg. 852/2004) Labelling – EU Regulation 1169/2011. EU STAMP : IT J001E CE	
Use and recipe	To make the very most of the product, it is recommended to use 20 g of it per person. It is ideal as a sauce for crostini and as stuffing for appetisers, first and main courses, omelettes, and as a basis for all truffle dishes. Truffle fillet of veal for 4 people 700 g of veal fillet 40/50 g of truffle butter 100 g of Fontina cheese Cook the meat, add the Fontina and one teaspoon of butter for each slice of meat; turn off the heat and cover the pan with a lid until the cheese has melted.	

Organoleptic characteristics

Homogenously white in colour with typical truffle pieces, solid texture, with a delicate smell and characteristic flavour.

Physical and Microbiological characteristics

pH	< 4.0	MIP 008-2013 Rev.0
aW	< 0,93	MIP 007-2013 Rev.0
Counts colonies at 30°C	< 10 UFC/g	UNI EN ISO 4833-1:2013
Anaerobes sulfite reducers counts	< 10 UFC/g	ISO 15213:2003
Clostridium	Absent	MI 1034 rev 5 2016
Listeria	Absent in 25 g	AFNOR AES 10/03-09-00 ISO 11290-2:1998/Amd 1: 2004
Salmonella	Absent in 25 g	AFNOR UNI 03/06-12/07

Nutritional Characteristics			
	FOR 100 g	PER SERVING SIZE G 30	% DV
KCAL	725	109	5%
KJ	2980	455	
CALORIES FROM FAT		108	
FAT	80	12	17%
SATURATED FAT	57,1	8,6	43%
TRANS FAT	0,2	0	
CHOLESTEROL	243,1	36,5	12%
SODIUM	11,3	1,7	0%
SALT	0,03		
CARBOHYDRATE	0,6	0,1	0%
DIETARY FIBER	<0,1	0	0%
TOTAL SUGAR	<0,1	0	
PROTEIN	0,6	0,1	
VITAMIN A	2547	382,1	8%
VITAMIN C	0,3	0	0%
VITAMIN D			
CALCIUM	9,22	1,4	0%
IRON	0,13	0	0%
POTASSIUM			
% Daily Value based on a 2000 calories diet			

Packaging	glass jar				
Container		60 ml	106 ml	212 ml	580 ml
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		45 g	75 g	165 g	430 g
Gross weight		118 g	175 g	310 g	715 g
Pcs each pack		12 pcs	12 pcs	12 pcs	12 pcs
Pack weight		1,483 Kg	2,200 Kg	3,925 Kg	8,995 Kg
Pack type and size		Box 21,0x14,0x6,5	Box 23,5 x16,5 x 8,0	Box 28,0x22,0x11,0	Box 38,0x30,0x14,0
Pack each layer		29	24	14	8
Layers		17	14	13	8
Pallet		Pcs 5916 (493x12)	Pcs 4032 (336x12)	Pcs 2184 (182x12)	Pcs 768 (64x12)
Pallet weight		731,1 Kg	737,9 Kg	714,6 Kg	575,9 Kg
EAN CODE		8025386001221	8025386000460	8025386000477	8025386000484
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