

GIULIANO TARTUFI S.p.A.
Zona Ind.le Sud 06026 Pietralunga (PG)
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Sito internet: www.giulianotartufi.it

The company is IFS - BRC certified

REVIEW Rev.02 of 19/02/2024

CATEGORY	004 - TRUFFLE POWDER
PRODUCT NAME	TRUFFLE POWDER
PRODUCT CODE	SPT 30 - 100

GENERAL PRODUCT CHARACTERISTICS	
INGREDIENTS	Salt, potato starch, rice flour, dried summer truffle 5% (<i>Tuber aestivum</i> Vitt.), dried mushrooms 3% (<i>Agaricus bisporus</i>), flavourings
TMC	18 months
PACKAGING	Primary packaging: PET container (PP05/PE-HD/PVC03)
	Secondary packaging: Carton box
RECYCLING	<div><div>PET container:<div><div>TUBETTO</div><div>PP05</div><div>RACCOLTA PLASTICA</div></div><div>TAPPO</div><div>PE-HD</div><div>RACCOLTA PLASTICA</div></div><div>Box SPT30:<div><div>SCATOLINA</div><div>C/PAP81</div><div>RACCOLTA CARTA</div></div><div>VALVA</div><div>PVC03</div><div>RACCOLTA PLASTICA</div></div><div><div>FINESTRA</div><div>PP05</div><div>RACCOLTA PLASTICA</div></div></div>
TREATMENT	None
STORAGE	Room temperature
LABELLING	The following are indicated on each package: product name, list of ingredients, weight, batch, TMC, manufacturer, nutrition table
QUALITY SYSTEM	The company applies the Self-Control Plan according to the H.A.C.C.P. (Hazard Analysis Critical Control Point) method. Each process is described and analysed in the Quality and Food Safety Manual.
OGM	The product does not contain and is not originated from genetically modified organisms
ALLERGENS	The product contains no allergenic substances or products containing such components. During collection, transfer and processing, the product is not subject to any risk of cross-contamination
GLUTEN	Absent
PRESERVATIVES	Absent
FLAVOURINGS	Present
RADIATION	This product is not subject to treatment with ionizing radiation. Should this situation change, we will inform you in accordance with legal requirements.
INTENDED USE	Product for food and general consumer use, intended for a general public with the exception of persons intolerant and/or allergic to one or more ingredients (allergens), indicated both in the data sheet and on the label.
RECOMMENDATIONS FOR USE	Versatile and ready-to-use, it enriches any dish with the typical flavour and aroma of truffle

ORGANOLEPTIC CHARACTERISTICS	
ASPECT	Powder
COLOUR	White to yellow
ODOUR	Typical
TASTE	Natural, typical and pleasant
CONSISTENCY	

STATUS	Powder/solid	
CHEMICAL CHARACTERISTICS		
PARAMETER	VALUE	
Aw	<0,93	
pH	>4,6	
MICROBIOLOGICAL CHARACTERISTICS		
PARAMETER	VALUE	
CBT	< 500000 UFC/g	
E.coli	<10 UFC/g	
Moulds & Yeasts	< 1000 UFC/g	
NUTRITIONAL CHARACTERISTICS PER 100g		
Energy	Kj 899	Kcal 212
Fats	0,4 g	
Of which saturated fatty acids	0 g	
Carbohydrates	45 g	
Of which sugars	0,9 g	
Fibre	2,4 g	
Protein	6 g	
Salt	36,3 g	
PRIMARY PACKAGING (MOCA)		
Packaging	PET container	
Size	50 ml	106 ml
Net weight g	30	100
Gross weight g	40	120
Pot height mm	75	110
Jar width mm	33	49
box height mm	12	-
box width mm	3,6	-
EAN 13	8025386003522	8025386004116
HS code	21039090	
SECONDARY PACKAGING		
Packaging	Carton	
Dimensions (cm)	Box 17,5x12,5x12,5h	Box 23,5x24x14
Pieces per carton	12	12
Pack weight kg	0,591	1,62
PALLET		
Cartoni per strato	41	22
Strati per pallet	10	9
Cartoni per pallet	410	198
Pezzi per pallet	4920	2376
Peso pallet kg	242,31	321,4

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