

**TECHNICAL PRODUCTION FILE**

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PRODUCT NAME AND DESCRIPTION

BLACK TRUFFLE PATE' 500 g	
<i>Black truffle pate' with champignon mushrooms</i>	
EAN barcode: 8054726880240	
Production lot/batch:	To each production an ID batch number is assigned and recorded on a chart. This lot/batch number is indicated on rear part of label.
Expiry Date / T.M.C.	Indicated on rear part of label.
Shelf-Life:	60 months from manufacturing date, in original packaging and normal stocking conditions

PRODUCT CHARACTERISTICS**Ingredients:**

Champignon Mushrooms (Agaricus Bisporus), Porcino (Boletus Edulis and relative group), sunflower oil, black truffle 12% (Tuber Aestivum Vitt), salt, pepper, sugar, natural flavor. Black truffle aroma. Acidity regulator: citric acid, antioxidant: ascorbic acid.

Final product characteristics:

Colour	Black/brown of Truffles	
Appearance	Homogeneous, creamy	
Taste	Pleasant	
Smell	Strong, Typical of the variety of Truffles	
Consistency	Slightly soft	

**TECHNICAL PRODUCTION FILE****PACKAGING****Size and format**

Jar gross weight:	770	g	Net weight		500	g	N. items in carton		12	
Packaging weight kg:	4,4		Net weight kg:		6		Total gross weight kg:		10,4	
N. Packets: 2	Packet dim: cm		Lenght :	28,5	Height:	15,5	Depth:	20,2	Volume dm3	64,2
Carton Dimensions cm.			Lenght :	41,5	Height:	18,5	Depth:	31,5	Volume dm3	91,5

Pallets

N. layers / pallet 6	N. packages / layer 8	Tot. packages x pallet 48 to 72 max
Type: Europallet	Pallet Measures: 80x120	100x120

Labels

In compliance with Reg. UE 1169/11 and subsequent amendments, containing clear and indelible signs.

Notes:

All packaging materials comply with the rules in force in Italy, European and International communities.

PRODUCT AVERAGE STANDARD ANALYTICS

Nutrition Facts		
Serving Size 1tbsp (16g)		
Amount Per Serving		
Calories 80		
		% Daily Value*
Total Fat	8 g	10%
Saturated Fat	1 g	5%
Trans fat	0g	
Cholesterol	0mg	0%
Sodium	90 mg	4%
Total Carbohydrate	1g	<1%
Dietary Fiber	1g	4%
Total Sugars	0g	
Includes 0g added sugars		
Protein	less than 1g	
Vitamin D	0mcg	0%
Calcium	0mg	0%
Iron	0mg	0%
Potassium	0mg	0%
*%DV = % Daily value		

**TECHNICAL PRODUCTION FILE****Microbiologic Parameters:**

Total microbic charge	<100 Ufc/g
Total coliforms	<10 Ufc/g
Escherichia coli	Absent
Salmonella	Absent/25g
Clostridium perfringens	Absent
Bacillus cereus	Absent
Staphylococcus coagulase positive	Absent
Ferment	<40 Ufc/g
Mould	<40 Ufc/g

Chemical Parameters:

pH	≤4,3
Free water AW	<0.94

Allergens:

<i>List according to directive 2003/89/EC 10, Nov. 2003 - Att. III bis</i>	Presence
Cereals containing gluten and derived products	NO
Shellfish and products made from shellfish	NO
Milk and milk products	NO
Eggs and egg based products	NO
Oily fish and fish products	NO
Peanuts and peanut products	NO
Soybeans and soy based products	NO
Nuts and nut based products	NO
Celery and celery based products	NO
Mustard and mustard based products	NO
Sesame seeds and sesame-based products	NO
Sulfur dioxide and sulphite at concentration greater than 10mg/Kl or 10mg/l expressed as SO ₂	NO
Lupin and products based with lupin	NO
Mollusks and derived products	NO

PRODUCT STORAGE

Temperature of preservation and transport	+5°C<Temperature<+18°C
Preservation: after opening keep refrigerated; cover with oil and consume before 20 days.	

Notes:

Product OGM Free and Cholesterol Free

Emission date 3 Mar, 2015

Rev.08/20

Quality Control

Signature