

TECHNICAL PRODUCTION FILE

Corporate Name:	La Rustichella Tartufi International s.r.l.
Address:	Via M. Iaconelli, 6 - 00030 San Cesareo (RM)- Italy
Contacts:	Tel +39 06 9588047 / Fax +39 06 9570115 / e-mail: info@larustichella.com

PRODUCT NAME AND DESCRIPTION

WHITE TRUFFLE OLIVE OIL 750ml	
Olive oil with white truffle aroma.	
EAN barcode:	8054726882152
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 the 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:

Olive oil (EU origin), white truffle 5% (Tuber Albidum Pico), white truffle aroma.

Final product characteristics:

Colour	Golden yellow
Appearance	Smooth
Taste	Pleasantly aromatic
Smell	Delicate, slight smell typical of Truffles
Consistency	Fluid

PACKAGING

Size and format

Jar gross weight:	1200	ml	Net weight		750	ml	N. items in carton		12	
Packaging weight kg:	5,9		Net weight kg:		9		Total gross weight kg:		14,9	
N. Packets: 2	Packet dim: cm		Lenght :	19,2	Height:	29,3	Depth:	13,7	Volume dm3	62,2
Carton Dimensions cm.			Lenght :	33	Height:	37	Depth:	24,5	Volume dm3	94,5

Pallets

N. layers / pallet 6	N. packages / layer 6	Tot. packages / pallet 36 to 48 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.

**TECHNICAL PRODUCTION FILE****PRODUCT AVERAGE STANDARD ANALYTICS**

Nutrition Facts			
Serving Size 1oz(5ml)			
Amount Per Serving			
Calories 45 Calories from fat 45			
			% Daily Value*
Total Fat	5g		8%
Saturated Fat	1g		5%
Total Carbohydrate	0g		0%
Dietary Fiber	0g		0%
Sugar	0g		
Protein	0g		
Vitamin A	0%	Vitamin C	0%
Calcium	0%	Iron	0%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:			
	Calories:	2000	2500
Total Fat	Less than	65 g	80 g
Sat Fat	Less than	20 g	25 g
Cholesterol	Less than	300 mg	300 mg
Sodium	Less than	2400 mg	2400 mg
Total Carbohydrate		300 g	375 g
Dietary Fiber		25 g	30 g
Calories per gram:			
Fat 9 - Carbohydrate 4 - Protein 4			

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

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

Chemical Parameters:

Acidity	0,16
Peroxide Value	1

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
Eggs and egg based products	NO
Milk and milk product	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	+10°C<Temperature<+25°C
Preservation: keep in dark, well-aired place; no direct exposure to sunlight; sheltered from atmospheric agents.	

Notes:

Product OGM Free and Cholesterol Free

Emission date Jan.5, 2015	Rev. 05/20	Signature
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