

TECHNICAL PRODUCT SPECIFICATIONS

ITEM NO. **CP02CS03**

PARMIGIANO-REGGIANO AND TRUFFLE CREAM 1. TRADENAME:

2. REGISTERED NAME: PARMIGIANO-REGGIANO AND TRUFFLE CREAM

HEAT-STABILISED BIANCHETTO TRUFFLE-FLAVOURED PARMIGIANO REGGIANO D.O.P. (PROTECTED DESIGNATION OF ORIGIN) CHEESE CREAM, PRODUCED IN A LICENSED PLANT 3. TYPE:

PURSUANT TO 853/04/CE: IT 9 520 CE e IT F8P62 CE

4. PRODUCER / BRAND: SAVINI TARTUFI SRL - VIA A. MEUCCI, LOC. MONTANELLI - 56030 PALAIA (PI) ITALY

5. EAN/IAN NUMBER:

CREAM, PARMIGIANO REGGIANO D.O.P. (PROTECTED DESIGNATION OF ORIGIN) CHEESE (MILK, 6. INGREDIENTS:

SALT, RENNET) 15%, OLIVE OIL, ITALIAN BIANCHETTO TRUFFLE (TUBER BORCHII VITT.) 3%,

RICE FLOUR, SALT, FLAVOURINGS.

7. ADDITIVES: NONE.

8. ALLERGENS: MILK AND DAIRY PRODUCTS.

9. GMOs / Ionising RADIATION: NONE.

10. CHEMICAL FEATURES: ACIDITY (PH): > 4.5 Aw: > 0.93

11. MICROBIOLOGICAL PROFILE: ESCHERICHIA COLI

> STAPHYLOCOCCUS AUREUS HEAT-STABILISED PRODUCT

SALMONELLA SPP.

LISTERIA MONOCYTOGENES

12. CONTAMINANTS: RESIDUES FROM PHYTO-PHARMACEUTICALS: COMPLIANT WITH REGULATION 178/06/CE

> PESTS AND PEST RESIDUES: NONE

RADIOACTIVITY: COMPLIANT WITH REGULATION 737/90/CE CHEMICAL CONTAMINANTS: COMPLIANT WITH REGULATION 1881/06/CE

13. HEALTH STATUS: THE PRODUCT CONTAINS NO CONTAMINANTS, PESTS AND/OR ANY AGENT THAT MAY BE

HARMFUL TO HUMANS, ANIMALS, PLANTS OR THE ENVIRONMENT.

14. PROCESS MONITORING

SYSTEM:

THE PRODUCTION PROCESS IS MONITORED BY A HACCP SYSTEM, PURSUANT TO REGULATION

852/2004/CE.

15. Organoleptic profile: TASTE: TYPICAL OF THE PRODUCT WITH A TRUFFLE FLAVOUR; SMELL: TYPICAL OF THE PRODUCT;

COLOUR: CREAM; TEXTURE: TYPICAL OF A CREAM.

16. STORAGE: THE PRODUCT MAY BE STORED AT ROOM TEMPERATURE, IN A COOL PLACE, AWAY FROM DIRECT

SUNLIGHT. ONCE OPEN, IT MUST BE KEPT IN THE FRIDGE AT 0 TO +4 °C AND USED UP WITHIN A

FEW DAYS.

17. SHELF LIFE: IF PROPERLY STORED, THE PRODUCT WILL RETAIN ITS HEALTH, NUTRITIONAL AND

ORGANOLEPTIC FEATURES FOR THE LABELLED PERIOD (3 YEARS FROM DATE OF PRODUCTION).

18. SALES UNIT: 90-, 180-, 500-GRAM GLASS JARS

19. PACKAGING: 6- OR 12-PIECE CARDBOARD BOXES.

20. PALLETS: **EUROPALLET** 21. PRODUCTION PROCESS: SOURCING AND INSPECTION OF RAW MATERIALS - PREPARATION OF INGREDIENTS -

PREPARATION OF RECIPE - PACKING - HEAT TREATMENT - LABELLING AND PACKAGING -

SHIPMENT.

22. NUTRITIONAL INFORMATION: FORMAT UE:

Nutrition declaration per 100 g di prodotto						
Energy	kcal	376	kJ	1553		
Fat	g	36.4				
- of which saturates	g	18.9				
Carbohydrate	g	5.2				
- of which sugars	g	0.1				
Protein	g	6.9				
Salt	g	1.18				

FORMAT USA:

= this is obtained by dividing the net weight of the package per 30

NUTRITION FACTS							
Serving Size: 2 t	bsp		30g				
Serving per Con	tainer		#				
Amount per Serv	/ing:						
		Calories	110				
Calories from Fat			100				
				%Daily Value*			
Total Fat		11g	17	%			
5	Satured Fat	6g	30	%			
	<i>Trans</i> Fat	0g					
	Cholesterol	30mg	10	%			
				_,			
Sodium		140mg	6	%			
Total Carbohydra		2g	1	%			
Di	etary Fiber	1g	4	%			
<u></u>	Sugars	0g					
Protein		2g					
Vitamin A			0	%			
Vitamin C			0	%			
Calcium			0	%			
Iron			0	%			
*Percent daily values are based on a 2,000 calorie diet.							

23. NOTICE:

SAVINI TARTUFI SRL MAY CHANGE THE FORMULATION OF ITS PRODUCT AND/OR PRODUCTION PROCESS WITHOUT NOTICE. THEREFORE, IN ORDER TO AVOID MISUNDERSTANDINGS AND INCONVENIENCES, PLEASE ASK FOR THE LATEST UPDATED TECHNICAL PRODUCT SPECIFICATIONS BEFORE PLACING YOUR ORDER.

Release 11/05/2018 Quality Manager: