



TECHNICAL PRODUCT SPECIFICATIONS

ITEM NO.
MM06CS05

1. TRADE NAME:	HONEY AND TRUFFLE DRESSING	
2. REGISTERED NAME:	HONEY AND TRUFFLE DRESSING	
3. TYPE:	DRESSING MADE WITH TRUFFLE AND HONEY TO 2001/110/CE STANDARDS, PRODUCED IN A LICENSED PLANT UNDER 853/04/CE: IT 9 520 CE	
4. PRODUCER / BRAND:	SAVINI TARTUFI SRL - VIA A. MEUCCI, LOC. MONTANELLI - 56030 PALAIA (PI) ITALY	
5. EAN/IAN NUMBER:		
6. INGREDIENTS:	HONEY 94%, ITALIAN WHITE TRUFFLE (<i>TUBER MAGNATUM PICO</i>) 2.5%, (<i>TUBER BORCHII VITT.</i>) 2.5%, FLAVOURING.	
7. ADDITIVES:	NONE.	
8. ALLERGENS:	NONE.	
9. GMOs / IONISING RADIATION:	NONE.	
10. CHEMICAL FEATURES:	ACIDITY (PH): 3.5-4.5	Aw: 0.60-0.66
11. MICROBIOLOGICAL PROFILE:	ESCHERICHIA COLI	< 10 UFC/G
	STAPHYLOCOCCUS AUREUS	< 10 UFC/G
	SALMONELLA SPP.	NONE IN 25 G
	LISTERIA MONOCYTOGENES	NONE IN 25 G
12. CONTAMINANTS:	RESIDUES FROM PHYTO-PHARMACEUTICALS:	COMPLIANT WITH REGULATION 178/06/CE
	RESIDUES FROM VETERINARY MEDICINES:	COMPLIANT WITH REGULATION 470/09/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 TASTE OF HONEY WITH THE FLAVOUR OF THE PLANT IT COMES FROM; SMELL: TYPICAL SMELL OF HONEY WITH THE FLAVOUR OF THE PLANT IT COMES FROM; COLOUR: TYPICAL COLOUR OF HONEY WITH THE FLAVOUR OF THE PLANT IT COMES FROM; TEXTURE: TYPICAL TEXTURE OF HONEY WITH TRUFFLE CRUMBLES.	
16. STORAGE:	THE PRODUCT MAY BE STORED AT ROOM TEMPERATURE IN A COOL PLACE, AWAY FROM DIRECT SUNLIGHT.	
17. SHELF LIFE:	IF PROPERLY STORED, THE PRODUCT WILL RETAIN ITS HEALTH, NUTRITIONAL AND ORGANOLEPTIC FEATURES FOR THE LABELLED PERIOD.	
18. SALES UNIT:	60-, 120-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 of product				
Energy	kcal	1317	kJ	310
Fat	g	0,0		
- of which saturates	g	0,0		
Carbohydrate	g	76,3		
- of which sugars	g	76,3		
Fibre	g	0,4		
Protein	g	0,9		
Salt (*)	g	0,03		

(*) THE SALT CONTENT IS EXCLUSIVELY DUE TO THE PRESENCE OF NATURALLY OCCURRING SODIUM

FORMAT USA:

NUTRITION FACTS			
# servings per container			
Serving size 1 tbsp (21g)			
Amount per serving			
	Calories	65	
		%Daily Value*	
Total Fat	0g	0	%
Saturated Fat	0g	0	%
<i>Trans</i> Fat	0g		
Cholesterol	0mg	0	%
Sodium	0mg	0	%
Total Carbohydrate	16g	6	%
Dietary Fiber	0g	0	%
Total Sugars	16		
Includes 16g Added Sugars	16	32	%
Protein	0g		
Vitamin D	0mcg	0	%
Calcium	0mg	0	%
Iron	0mg	0	%
Potassium	10mg	0	%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

= obtained by dividing the net weight of the package by 21

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: