

TECHNICAL PRODUCT SPECIFICATIONS

ITEM NO. MR03CS02

1. TRADENAME: DRIED FIGS AND HONEY WITH TRUFFLE

2. REGISTERED NAME: DRIED FIGS AND HONEY WITH TRUFFLE

3. Type: Truffle-flavoured specialty with honey and dried figs, produced in a licensed

PLANT PURSUANT TO 852/04/CE

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

5. EAN/IAN NUMBER:

6. INGREDIENTS: HONEY 57%, DRIED FIGS 40%, ITALIAN BLACK SUMMER TRUFFLE (TUBER AESTIVUM VITT.) 2%,

FLAVOR.

7. ADDITIVES: NONE.

8. ALLERGENS: NONE.

9. GMOs / IONISING RADIATION: NONE.

10. CHEMICAL FEATURES: ACIDITY (PH): 3.5 - 4.5 AW: < 0.55 ± 0.05

11. MICROBIOLOGICAL PROFILE: ESCHERICHIA COLI

STAPHYLOCOCCUS AUREUS MICROBIOLOGICALLY STABLE

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 TRUFFLE-FLAVOURED FIGS AND HONEY; SMELL: TYPICAL OF THE PRODUCT

WITH A HINT OF TRUFFLE; COLOUR: TYPICAL OF DRIED FIGS AND HONEY; TEXTURE: HONEY-

DIPPED WHOLE FIGS AND TRUFFLE PIECES.

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 $0\ \text{TO}\ 4\ ^\circ\text{C}$ 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.

18. SALES UNIT: GLASS JARS: 125, 250 G

19. PACKAGING: 12-PIECE CARDBOARD BOXES.

20. PALLETS: EUROPALLET

21. PRODUCTION PROCESS: SOURCING AND INSPECTION OF RAW MATERIALS – PREPARATION OF INGREDIENTS – PREPARATION OF RECIPE – PACKING – LABELLING AND PACKAGING – SHIPMENT.

22. NUTRITIONAL INFORMATION: FORMAT UE:

Nutrition declaration	per 100 (g of pro	oduct	
Energy	kcal	308	kJ	1303
Fat	g	1.1		
of which saturates	g	0.2		
Carbohydrate	g	69.8		
of which sugars	g	69.8		
Fibre	g	5.5		
Protein	g	1.9		
Salt (*)	g	0.11		

(*) THE SALT IS EXCLUSIVE DUE TO THE NATURALLY OCCURRING SODIUM

FORMAT USA:

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

	NUTRITION	FACIS		
Serving Size:			21	
Serving per C	ontainer		#	
Amount per S	erving:			
	C	alories	70	
	Calories fro	om Fat	0	
				%Daily Value*
Total Fat		0g	0	%
	Satured Fat	0g	0	%
	<i>Trans</i> Fat	0g		
	Cholesterol	0mg	0	%
Sodium		10mg	0	%
Total Carbohy	/drate	16g	5	%
	Dietary Fiber	1g	4	%
	Sugars	15g		
Protein		0g		
Vitamin A			0	%
Vitamin C			0	%
Calcium			0	%
Iron			0	%

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 05/02/2018 Quality Manager:	
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