



## TECHNICAL PRODUCT SPECIFICATIONS

ITEM NO.  
MQ03CS00

1. TRADE NAME:	<b>SUMMER TRUFFLE-FLAVOURED DWARF PEACHES</b>	
2. REGISTERED NAME:	SUMMER TRUFFLE-FLAVOURED DWARF PEACHES	
3. TYPE:	HEAT-STABILISED VEGETABLE CONDIMENT, PRODUCED IN A LICENSED PLANT PURSUANT TO 853/04/CE: IT 9 520 CE	
4. PRODUCER / BRAND:	<b>SAVINI TARTUFI SRL - VIA A. MEUCCI, LOC. MONTANELLI - 56030 PALAIA (PI) ITALY</b>	
5. EAN/IAN NUMBER:		
6. INGREDIENTS:	DWARF PEACHES 53%, SUNFLOWER OIL, SALT, FLAVOR, WINE VINEGAR, SUGAR, DRIED ITALIAN BLACK SUMMER TRUFFLE ( <i>TUBER AESTIVUM VITT.</i> ) 0.1% - CORRESPONDING TO 0.3% OF FRESH TRUFFLE. <b><u>CONTAINS SULPHITES.</u></b>	
7. ADDITIVES:	NONE.	
8. ALLERGENS:	<b><u>CONTAINS SULPHITES</u></b>	
9. GMOs / IONISING RADIATION:	NONE.	
10. CHEMICAL FEATURES:	ACIDITY (PH): < 4.5	Aw: > 0.93
11. MICROBIOLOGICAL PROFILE:	ESCHERICHIA COLI STAPHYLOCOCCUS AUREUS SALMONELLA SPP. LISTERIA MONOCYTOGENES	<i>HEAT-STABILISED PRODUCT</i>
12. CONTAMINANTS:	RESIDUES FROM PHYTO-PHARMACEUTICALS: PESTS AND PEST RESIDUES: RADIOACTIVITY: CHEMICAL CONTAMINANTS:	COMPLIANT WITH 178/06/CE NONE COMPLIANT WITH 737/90/CE COMPLIANT WITH 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 852/2004/CE.	
15. ORGANOLEPTIC PROFILE:	TASTE: TYPICAL OF THE PRODUCT WITH A HINT OF TRUFFLE; SMELL: TYPICAL OF THE PRODUCT WITH A HINT OF TRUFFLE; COLOUR: DARK GREEN; TEXTURE: TYPICAL OF UNRIPE PEACHES WITH TRUFFLE CRUMBS.	
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.	
18. SALES UNIT:	90-, 180-, 500-GRAM 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				
	kJ	1783	kcal	433
Fat	g	46.3		
Of which saturates	g	5.2		
Carbohydrate	g	2.8		
Of which sugars	g	1.7		
Fibre	g	1.2		
Protein	g	0.7		
Salt	g	1.07		

FORMAT USA:

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

NUTRITION FACTS				
Serving Size: 2 tbsp		30g		
Serving per Container				
Amount per Serving:				
		Calories	130	
		Calories from Fat	130	
				%Daily Value*
Total Fat	14g	22		%
Saturated Fat	2g	10		%
Trans Fat	0g			
Cholesterol	0mg	0		%
Sodium	130mg	5		%
Total Carbohydrate	1g	0		%
Dietary Fiber	0g	0		%
Sugars	less than 1g			
Protein	0g			
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 18/06/2018

QUALITY MANAGER: