

**TECHNICAL PRODUCT SPECIFICATIONS**ITEM NO.  
**ID03CS03**

1. <b>TRADENAME:</b>	<b>SUMMER TRUFFLE-FLAVOURED SALT</b>	
2. <b>REGISTERED NAME:</b>	SUMMER TRUFFLE-FLAVOURED TABLE SEA SALT	
3. <b>TYPE:</b>	SALT FLAVOURED WITH DRIED SUMMER TRUFFLE, MADE IN A LICENSED PLANT UNDER 853/04/CE: IT 9 520 CE	
4. <b>PRODUCER / BRAND:</b>	<b>SAVINI TARTUFI SRL - VIA A. MEUCCI, LOC. MONTANELLI - 56030 PALAIA (PI) ITALY</b>	
5. <b>EAN/IAN NUMBER:</b>		
6. <b>INGREDIENTS:</b>	FINE TABLE SEA SALT, DRIED ITALIAN SUMMER TRUFFLE ( <i>TUBER AESTIVUM VITT.</i> ) 3%, FLAVOURING.	
7. <b>ADDITIVES:</b>	NONE.	
8. <b>ALLERGENS:</b>	NONE.	
9. <b>GMOs / IONISING RADIATION:</b>	NONE.	
10. <b>CHEMICAL FEATURES:</b>	ACIDITY (PH): 8.0 (AQUEOUS SOLUTION 100 G/L)	Aw: < 0.50
11. <b>MICROBIOLOGICAL PROFILE:</b>	ESCHERICHIA COLI	< 10 UFC/G
	STAPHYLOCOCCUS AUREUS	< 10 UFC/G
	SALMONELLA SPP.	NONE IN 25 G
	LISTERIA MONOCYTOGENES	NONE IN 25 G
12. <b>CONTAMINANTS:</b>	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. <b>HEALTH STATUS:</b>	THE PRODUCT CONTAINS NO CONTAMINANTS, PESTS AND/OR ANY AGENT THAT MAY BE HARMFUL TO HUMANS, ANIMALS, PLANTS OR THE ENVIRONMENT.	
14. <b>PROCESS MONITORING SYSTEM:</b>	THE PRODUCTION PROCESS IS MONITORED BY A HACCP SYSTEM, PURSUANT TO REGULATION 852/2004/CE.	
15. <b>ORGANOLEPTIC PROFILE:</b>	TASTE: TYPICAL TASTE OF SALT WITH A HINT OF TRUFFLE; SMELL: TYPICAL SMELL OF TRUFFLE; COLOUR: TYPICAL COLOUR OF SALT WITH DRIED TRUFFLE CRUMBLES; TEXTURE: TYPICAL TEXTURE OF TABLE SALT.	
16. <b>STORAGE:</b>	THE PRODUCT MAY BE STORED AT ROOM TEMPERATURE, IN A DRY AND COOL PLACE.	
17. <b>SHELF LIFE:</b>	IF PROPERLY STORED, THE PRODUCT WILL RETAIN ITS HEALTH, NUTRITIONAL AND ORGANOLEPTIC FEATURES FOR THE LABELLED PERIOD.	
18. <b>SALES UNIT:</b>	30-GRAM GLASS JARS	
19. <b>PACKAGING:</b>	6- OR 12-PIECE CARDBOARD BOXES.	
20. <b>PALLETS:</b>	EUROPALLET	

21. PRODUCTION PROCESS:

SOURCING AND INSPECTION OF RAW MATERIALS – PREPARATION OF INGREDIENTS – TRUFFLE DRYING – PREPARATION OF RECIPE – PACKING – LABELLING AND PACKAGING – SHIPMENT.

22. NUTRITIONAL INFORMATION:

Format UE:

Nutritional declaration per 100 g				
Energy	kJ	24	kcal	6
Fat	g	0,1		
Of which saturates	g	0,0		
Carbohydrate	g	0,1		
Of which sugars	g	0,1		
Fibre	g	1,0		
Protein	g	0,7		
Salt	g	96,17		

FORMAT USA:

NUTRITION FACTS			
# servings per container			
Serving size ¼ tsp (1.3g)			
Amount per serving			
	Calories	0	%Daily Value*
<b>Total Fat</b>	0g	0	%
<b>Sodium</b>	500mg	22	%
<b>Total Carbohydrate</b>	0g	0	%
<b>Protein</b>	0g		
Not a significant source of cholesterol, dietary fiber, total sugars, added sugars, vitamin D, calcium, iron, and potassium.			
* %DV = %Daily Value			

# = obtained by dividing the net weight of the package by 1.3

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: 
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