

TECHNICAL PRODUCT SPECIFICATIONS

ITEM NO. ST03CS03

TRUFFLE GATHERER'S SAUCE 1. TRADENAME:

2. REGISTERED NAME: MUSHROOMS SAUCE WITH TRUFFLE

3. TYPE: HEAT-STABILISED SAUCE, PRODUCED IN A LICENSED PLANT PURSUANT TO 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: CHAMPIGNON MUSHROOMS (AGARICUS BISPORUS), OLIVES, OLIVE OIL, WATER, İTALIAN SUMMER

TRUFFLE (TUBER AESTIVUM VITT.) 3%, ANCHOVIES, CAPERS, FLAVOURINGS, SUNFLOWER OIL, HERBS, SALT, YEAST EXTRACT, SPICE, NATURAL FLAVOURINGS. MUSHROOM CONTENT: 90 G

FOR 100 G OF PRODUCT.

7. ADDITIVES: NO ADDITIVES.

8. ALLERGENS: **A**NCHOVIES

9. GMOs / IONISING RADIATION: NONE.

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

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:

RADIOACTIVITY: COMPLIANT WITH REGULATION 737/90/CE

COMPLIANT WITH REGULATION 1881/06/CE CHEMICAL CONTAMINANTS:

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 THE PRODUCT WITH A HINT OF TRUFFLE; SMELL: TYPICAL SMELL OF

THE PRODUCT WITH A HINT OF TRUFFLE; COLOUR: DARK-BROWN; TEXTURE: CREAMY, SLIGHTLY

GRAINY.

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-, 210 AND 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	674	kJ	163	
Fat	g	11,6			
- of which saturates	g	4,4			
Carbohydrate	g	8,0			
- of which sugars	g	7,8			
Fibre	g	8,0			
Protein	g	2,6			
Salt	g	1,02			

FORMAT USA:

NUTRITION FACTS						
# servings per container						
Serving size 2 tbsp (30g)						
Amount per serving						
	Calories	50				
			%Daily Value*			
Total Fat	3.5g	4	%			
Saturated Fat	1.5g	8	%			
<i>Trans</i> Fat	0g					
Cholesterol	0mg	0	%			
Sodium	120mg	5	%			
Total Carbohydrate	5g	2	%			
Dietary Fiber	2g	7	%			
Total Sugars	2g					
Includes 0g Added Sugars		0	%			
	less than					
Protein	1g					
Vitamin D 0mcg		0	%			
Calcium 4mg		0	%			
Iron 0.3mg		2	%			
Potassium 60mg		2	%			
*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.

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

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: