

CATEGORY

001 - TRUFFLE SAUCES

TRADE NAME

TRUFFLE SAUCE in a glass jar

PRODUCT CODE

SAT 50 – 80 – 130 – 180 – 500

General product characteristics

INGREDIENTS	Meadow mushrooms (Agaricus bisporus) 50% , extra-virgin olive oil, sunflower oil, black olives, summer truffle 1% (Tuber aestivum Vitt.), flavouring, salt	
Minimum shelf life	36 months. Once opened, store at +2°/+4° and consume within 7 days.	
Preservation method	Sterilization	
Stability	Product microbiologically stable	
OGM	The product doesn't contain and doesn't come from genetically modified organisms.	Reg. (CE) n.1829/2003 Reg. (CE) n.1830/2003
Allergens	None	Reg. CE 1169/2011
Legislative references	Flavours: D.L. 107 of 25 January 1992, Reg CE 1334/2008 The production cycle is controlled through the HACCP (Reg. EC 852/2004) Labelling EU Regulation 1169/2011.	
Use and recipe	To make the very most of the product, it is recommended to use 15-20 g of the sauce, warming it in the frying pan for 5 minutes, after adding only salt and extra-virgin olive oil. It is ideal as a sauce for crostini and as a stuffing for appetizers, first and main courses, omelettes, and as a basis for all truffle dishes. Truffle pennette for 4 people 350 g of durum wheat penne 1 x 80 g jar of truffle sauce 125g of double cream Parmesan, according to your taste In a large frying pan prepare the cream and summer truffle sauce, drain the pasta and add it to the pan, stirring it for 2/3 minutes and adding some parmesan to complete the dish.	

Organoleptic characteristics

Brown sauce with pieces of mushroom and truffle in the preserving liquid, bland consistency, fine texture, and typical taste aroma

Physical and Microbiological characteristics

pH	>4.6	MIP 008-2013 Rev.0
aW	<0.94	MIP 007-2013 Rev.0
Counts colonies at 30°C <10 ufc/g		
Anaerobes sulfite reducers counts <10 ufc/g		
Spores of anaerobic sulfite-reducing bacteria <10 ufc/g		

Nutritional Characteristics			
	FOR 100 g	PERSERVING SIZE 15 g	% DV
KCAL	356	60	
KJ	1465		
CALORIES FROM FAT			
FAT	36	6 g	8%
SATURATED FAT	4,7	0,5 g	3%
TRANS FAT	0,1	0 g	
CHOLESTEROL	0	0 mg	0%
SODIUM	606,7	90 mg	4%
SALT	1,52		
CARBOHYDRATE	2,9	1 g	0%
DIETARY FIBER	1,8	0 g	0%
TOTAL SUGAR	0,2	0 g	
PROTEIN	3,2	1 g	
VITAMIN A		0	
VITAMIN C		0	
VITAMIN D	<0,5	0 mcg	0%
CALCIUM	8,52	0 mg	0%
IRON	0,47	0,1 mg	2%
POTASSIUM	136,2	20 mg	0%
% Daily Value based on a 2000 calories diet			

Packaging					
	glass jar				
Container	60 ml	106 ml	156 ml	212 ml	580 ml
Jar's height	60,5 mm	62,5mm	88 mm	86,5 mm	122,2 mm
Jar's width	45,00 mm	57,5mm	56,4mm	66,8 mm	89,8 mm
Net weight	50 g	80 g	130 g	180 g	500 g
Gross weight	123 g	175 g	236 g	325 g	785 g
Pcs each pack	12 pcs	12 pcs	12 pcs	12 pcs	12 pcs
Pack weight	1,543 Kg	2,200 Kg	2,966 Kg	4,105 Kg	9,835 Kg
Pack type and size	Box 21,0x14,0x6,5	Box 25,5 x18,0x7,0	Box 25,5x 18 x 9,5	American box 28,0x22,0x11,5	American box 38 x 30 x14.0
Pack each layer	29	19	19	14	8
Layers	17	16	13	13	8
Pallet	Pcs 5916 (493x12)	Pcs 3648 (304x12)	Pcs 2964 (247x12)	Pcs 2184 (182x12)	Pcs 768 (64x12)
Approx. Pallet weight	760,7 Kg	668,8	732,6	747,10	629,4
EAN CODE	8025386001122	8025386000026	8025386001528	8025386000019	8025386000033
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