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		Truffle specialty	SAT50- SAT80 SAT130 SAT180- SAT500

General product characteristics

TRUFFLE SAUCE in a glass jar

Trade name	TRUFFLE SAUCE																																																																																		
Ingredients	Meadow mushrooms (<i>Agaricus bisporus</i>) 50% , extra-virgin olive, sunflower oil, black olives, summer truffle 1% (<i>Tuber aestivum</i> Vitt.), flavouring, salt																																																																																		
Organoleptic characteristics	Brown sauce with pieces of mushroom and truffle in the preserving liquid, bland consistency, fine texture, and typical taste aroma																																																																																		
Nutritional Characteristics	<table> <thead> <tr> <th></th><th>FOR 100 g</th><th>PER SERVING SIZE 15 g</th><th>%DV</th></tr> </thead> <tbody> <tr> <td>KCAL</td><td>356</td><td>60</td><td></td></tr> <tr> <td>KJ</td><td>1465</td><td></td><td></td></tr> <tr> <td colspan="4">CALORIES FROM FAT</td></tr> <tr> <td>FAT</td><td>36</td><td>6 g</td><td>8%</td></tr> <tr> <td>SATURATED FAT</td><td>4,7</td><td>0,5 g</td><td>3%</td></tr> <tr> <td>TRANS FAT</td><td>0,1</td><td>0 g</td><td></td></tr> <tr> <td>CHOLESTEROL</td><td>0</td><td>0 mg</td><td>0%</td></tr> <tr> <td>SODIUM</td><td>606,7</td><td>90 mg</td><td>4%</td></tr> <tr> <td>SALT</td><td>1,52</td><td></td><td></td></tr> <tr> <td>CARBOHYDRATE</td><td>2,9</td><td>1 g</td><td>0%</td></tr> <tr> <td>DIETARY FIBER</td><td>1,8</td><td>0 g</td><td>0%</td></tr> <tr> <td>TOTAL SUGAR</td><td>0,2</td><td>0 g</td><td></td></tr> <tr> <td>PROTEIN</td><td>3,2</td><td>1 g</td><td></td></tr> <tr> <td>VITAMIN A</td><td></td><td>0</td><td></td></tr> <tr> <td>VITAMIN C</td><td></td><td>0</td><td></td></tr> <tr> <td>VITAMIN D</td><td><0,5</td><td>0 mcg</td><td>0 %</td></tr> <tr> <td>CALCIUM</td><td>8,52</td><td>0 mg</td><td>0%</td></tr> <tr> <td>IRON</td><td>0,47</td><td>0,1 mg</td><td>2%</td></tr> <tr> <td>POTASSIUM</td><td>136,2</td><td>20 mg</td><td>0%</td></tr> </tbody> </table> <i>% Daily Value based on a 2000 calories diet</i>				FOR 100 g	PER SERVING 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%
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Physical and Microbiological characteristics	aW <0,94 pH >4.6 Counts colonies at 30°C <10 ufc/g Anaerobes sulfite reducers counts <10 ufc/g Spores of anaerobic sulfite-reducing bacteria <10 ufc/g																																																																																		
Allergens	None																																																																																		
OGM	The product doesn't contain and doesn't come from genetically modified organisms, according to the European Regulation 1829/03, 1830/03.																																																																																		
Stability	Product microbiologically stable																																																																																		
Minimum shelf life	36 months. Once opened, store at +2°/+4° and consume within 7 days.																																																																																		
Preservation method	Sterilisation																																																																																		
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. <u>Truffle pennette for 4 people</u> 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.			
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.			
Container	60 ml glass jar	106 ml st glass jar	156 ml glass jar	212 ml glass jar	580 ml glass jar
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 pieces	12 pieces	12 pieces	12 pieces
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 cm	Box 25,5x18,0x7,0 cm	Box 25,5x18,0x9,5 cm	American box 28,0x22,0x11,5 cm	American box 38,0x30,0x14,0 cm
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)
Pallet weight	760,7 Kg	668,8 Kg	732,6 Kg	747,1 Kg	629,4 Kg
EAN CODE	8025386001122	8025386000026	8025386001528	8025386000019	8025386000033
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