

**ATHENOR S.R.L.**

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**TECHNICAL SHEET****Product Description**

<b>Trade name</b>	<b>Black Truffle Extra Virgin Olive Oil</b>			
<b>Sales Name</b>	Black Truffle Extra Virgin Olive Oil 8,5 Fl.oz 250ml			
<b>Article Code</b>	169500			
<b>Classification</b>	Product line:	La Madia Regale	Production condition:	A listino
	Merchandise Category	Seasoning in extra virgin olive oil	Availability	Annual
	Classification	Seasoning in extra virgin olive oil	Location	Central Warehouse
<b>Combined Nomenclature Code</b>	1509 10 20			

**Packing**

<b>Primary packaging</b>	Bottle Anfora	Glass	Weight (g)	250
	Capacity	263		
<b>Closure system</b>	Capsule	Glass/PELD	Color	Clear
	Diameter (mm)	40	Weight (g)	37
<b>Weight (g)</b>	Net weight (g)	230	Gross weight (g)	517
	Sgocciolato weight (g)	N/A		
<b>Fitness Primary Packaging</b>	Packaging in contact with the food conforming to the Cogent regulations (reg. CE 1935/2004, Reg. UE 10/2011 and subsequent amendments).			
<b>Secondary packaging</b>	Carton			
<b>Palletisation</b>	Pieces for carton	6		
	Gross weight (g)	3102		
	Net weight (g)	549,6		
	Cartons per layer	21		
	Layers per pallet	4		
	Dimensioni (mm)	1200 x 800 x 1300H		

**TMC**

<b>Batch Coding</b>	The lot corresponds to the production date expressed with a letter for the year (A=2000) and numbers for day and month. Es: 08 Settembre 2018 = S0908. In case for more daily productions, a number after a slash symbol will be inserted. Es.:5 08 September 2018= S0908/1/2/3, ecc.		
<b>Location</b>	Stamped on the edge of the capsule or label and/or shown on the sales document.		
<b>Shelf Life</b>	TMC	24 Months	
	Conservation	Ambient temperature, away from direct sources of light and heat.	
<b>Location TMC</b>	Stamped on the edge of the capsule or on the label, expressed in figures dd/mm/yyyy.		

**Ingredients, GMOs, ionizations, allergens**

<b>Ingredients</b>	Extra virgin olive oil min. 98%, flavours.
<b>Origin of characterizing ingredient</b>	Extra virgin olive oil: Italy
<b>GMO</b>	The product does not contain genetically modified ingredients in accordance with Reg. CE 1829/2003 and is in compliance with the provisions of Reg. CE 1830/2003 on traceability and labelling of genetically modified foods.
<b>Ionizing radiation</b>	The product does not contain any ingredients treated with ionizing radiation in accordance with Dir. 1999/2/CE.

<b>Allergens</b> (Annex II Reg. UE 1169/2011)	Absent.		
<b>Cross contamination</b>	Due to the different types of products manufactured, it is not possible to completely exclude cross contamination with other allergens. However, the company puts in place procedures under the BRC/IFS standards to reduce the risk of cross contamination (separation, identification of raw materials with allergens, use of dedicated containers and tools, sanitisation, programming of the Productions).		
<b>Characteristics of the product</b>			
<b>Tabella Nutrizionale</b>	<b>Dichiarazione nutrizionale per 100g/Nutrition declaration per 100g</b>		
	Energia/Energy	3762 kJ	899 kcal
	Grassi/Fat	99,9	g
	<i>di cui acidi grassi saturi/of which saturates</i>	14,5	g
	Carboidrati	0	g
	<i>di cui zuccheri/of which sugars</i>	0	g
	Fibre/Fibre	0	g
	Proteine/Protein	0	g
	Sale/Salt	0	g
	Valori medi/Average values		
<b>Microbiological characteristics</b>	% Oleic acid	< 0,8	
	Peroxides	< 20	
	K 232	< 2,5 nm	
	K 270	< 0,22nm	
	Δ K	< 0,01	
<b>Organoleptic characteristics</b>	Smell	Characteristic of black truffle flavour and extra virgin olive oil.	
	Taste	Characteristic of black truffle flavour and extra virgin olive oil.	
	Colour	Yellow, typical of olive oil	
	Consistency	Fluid	
<b>How to use</b>	Suggested quantity per person: half spoon. It is a condiment which refines the taste. Suggested for pasta, sauces, meat, fish, eggs, etc.		
<b>Note</b>			
<b>Revision Date</b>	30/06/2021		
<b>Drafted by RAQ</b>	Roberta Massimiani		