

	PRODUCT DATA SHEET	SP_38 Rev.01 Latest revision date: 01/09/2019
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	SALES DENOMINATION: TRUFFLE-BASED SALT
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CHARACTERISTICS AND PROPERTIES

INGREDIENTS: Salt, dried Italian summer truffle (*Tuber Aestivum Vitt.*) 1%, flavor. *It could contain traces or spores of the genus tuber spp.*

PACKAGING PROCEDURES

MATERIALS: Glass jar, stoppered

PRODUCTION METHODS: Manual and with a semi-automatic dispenser

ARTICLE CODE	EAN CODE	NET WEIGHT	NOMINAL CAPACITY	DRAINED WEIGHT	GROSS WEIGHT
SAT60	8055271502687	60g	67ml	-	175g

ARTICLE CODE	PACKAGE	HEIGHT	WIDTH	DEPTH
SAT60	Glass jar	4cm	6cm	6cm

ARTICLE CODE	SECONDARY PACKAGING MATERIAL	PACKAGING DIMENSION (cm)	ITEMS IN EACH PACKAGING	GROSS WEIGHT (Kg)
SAT60	Paperboard	32x24x9	24	4,7

SHELF LIFE

MINIMUM CONSERVATION TIME (MCT): 36 months from wrapping date. Batch and MCT are imprinted with an indelible ink on the cap.

STORAGE CONDITIONS: Keep in a dry, cool place, away from heat and light.

LABELLING

The labels You will find on the product are in conformity with than expected as regards labelling (Reg.CE 1169/2011). The labels are both in Italian and in English and You will find information about: sales denomination, the ingredients in order of decreasing weight, the type of the truffle both in Italian and in Latin with its origin, the presence of possible allergenic ingredients, the net weight in grams and a possible drained weight, the nominal capacity, the company name, the production and packaging place, the suggestions how to consume it, the minimum conservation time written in day/month/year and the production batch.

INTENDED USE

TARGET: Consumer goods, no restriction.

POINT OF SALE: Direct sale; distribution to sell the product at supermarkets, delicatessens, restaurants.

TRANSPORT AND DISTRIBUTION CONTROLS

Whole product is stable at an ordinary temperature. During the transport, keep attention to damaged packages.

HOW TO USE

No recommendation.

BEST USE

Ideal to season meats, fish, boiled and grilled vegetables, as boiling salt to cook pasta.

AVERAGE NUTRITIONAL VALUES FOR 100 gr OF PRODUCT

Energy	KJ 10 / kcal 2
Fat	<0,5 g
Of which saturates	<0,1 g
Carbohydrate	0,6 g
Of which sugars	<0,5 g
Protein	<0,5 g
Salt	97,3 g

ALLERGENS PRESENCE (Reg.CE 1169/2011)

ALLERGENS PRESENCE (Reg.CE 1169/2011)	Yes	No
1. Cereals with gluten (wheat, rye, barley, oat, spelt, kamut) and derived products		X
2. Crustaceans and derived products		X
3. Egg and derived products		X
4. Fish and derived products		X
5. Peanuts and derived products		X
6. Soy and derived products		X
7. Milk and derived products (lactose included)		X
8. Shell fruit, as almond (<i>Amygdalus communis</i> L.), hazelnut (<i>Corylus avellana</i>), walnut (<i>Juglans regia</i>), cashew (<i>Anacardium occidentale</i>), pecan (<i>Carya illinoensis</i>), Brazil nut (<i>Bertholletia excelsa</i>), pistachios (<i>Pistacia vera</i>), Macadamia nut (<i>Macadamia ternifolia</i>) and derived products		X
9. Celery and derived products		X
10. Mustard and derived products		X
11. Sesame seeds and products with them		X
12. Sulphure dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l expressed as SO ₂		X
13. Lupines and products with them		X
14. Molluscs and products with them		X