

**TRUFO****PRODUCT SHEET**

Version: 3

Date: 20.03.2020.

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**1. PRODUCT INFORMATIONS**

		<b>Black Summer Truffle Sauce in Oil</b> Summer truffle ( <i>Tuber aestivum</i> ) sauce
1.1	Customs Tariff Nr. / HS code	20039010
1.2	Product type	Sterilized product

**2. PRODUCER'S INFORMATIONS**

2.1	Name of producer	T di T Processing Kft.
2.2	Address	1011 Budapest, Aranyhal u. 4. fsz. 1.
2.3	Phone	+36 70 418 2506
2.4	Website	<a href="http://www.trufo.com">http://www.trufo.com</a>
2.5	Contact person – management	Fekete András Oszkár: +40 751 223 555 <a href="mailto:oszkar@trufo.com">oszkar@trufo.com</a>
2.6	Quality management	Our company adopts HACCP quality assurance system.
2.7	Trade registration ID	09 1 233

**3. GENERAL CHARACTERISTICS**

3.1	Product description	Summer truffle ( <i>Tuber aestivum</i> ) sauce
3.2	Product LOT number format	Lxxxxxx and dd/mm/yyyy on the bottom of the product
3.3	Shelf life	24 months from the moment of production
3.4	Storage conditions	Dry place, room temperature, max. 22 °C, after opening keep refrigerated max. 3 days
3.5	Ingredients, composition	60 % summer truffle mushroom ( <i>Tuber aestivum</i> ), olive oil, salt, flavouring
3.6	GMO	Absent
3.7	Additives	Absent
3.8	Flavouring	Present
3.9	Manufacturing process	After washing the mushroom is diced, mixed with oil, salt, filled to tins and sterilized in autoclave ( $F_0 \geq 3$ )

**4. ORGANOLEPTIC CHARACTERISTICS**

4.1	Taste	Typical summer truffle taste
4.2	Color	Brownish, typical color of truffle sauce
4.3	Smell	Typical summer truffle smell
4.4	Consistency	Creamy, with particles of summer truffles

**5. QUALITY PARAMETERS**

	Parameter	Unit / Value	Regulation
5.1	Pesticide residues	-	396/2005/EC
5.2	Chemical contaminants	-	1881/2006/EC
5.3	Pharmacological active substances	-	470/2009/EC

**6. MICROBIOLOGICAL PARAMETERS**

	Pathogen	Unit / Value	Regulation
6.1	any pathogens and microbes	not present	-

T di T Processing Kft.

1011 Budapest, Aranyhal u. 4. fsz. 1., HUNGARY

**7. NUTRITION FACTS – For a Serving Size of 100 g**

7.1	Calories	323 kCal, 1329 kJ
7.2	Total Fat	34 g
	Saturated fats	5.5 g
7.3	Carbohydrates	3.4 g
	Sugars	0 g
7.4	Protein	0 g
7.5	Salt	3 g

**8. ALLERGENS**

	Type of allergens	Present	Absent
8.1	Cereals containing gluten, namely: wheat, rye, barley, oats or their hybridised strains, and products thereof		X
8.2	Crustaceans and products thereof		X
8.3	Eggs and products thereof		X
8.3	Fish and products thereof		X
8.4	Peanuts and products thereof		X
8.5	Soybeans and products thereof		X
8.6	Milk and products thereof (including lactose)		X
8.7	Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof		X
8.8	Celery and products thereof		X
8.9	Mustard and products thereof		X
8.10	Sesame seeds and products thereof		X
8.11	Sulphur dioxide and sulphites		X
8.12	Lupin and products thereof		X
8.13	Molluscs and products thereof		X

**9. AVAILABLE SIZES**

	Product code	EAN code	Type
		5999567880819	1000 g tin can

We confirm that the product meets the prescriptions of the contract. All of food ingredients and packaging materials used correlate with the current European Union and Swiss requirements of food regulations.