



PRODUCT TECHNICAL CARD

Rev. 01
Date 20.12.2021
Edit 01

PRODUCT	TRUFFLE CREAM
TREATMENT:	Pasteurized glass jars - Empty capsule:> 30

INGREDIENTS	Champignon Mushrooms 27.5%, porcini mushrooms 27.5%, sunflower oil, extra virgin oil, potato flakes, aroma.
HOW TO USE IT	Warm the product for a few minutes in the pan, bain marie or microwave and pour over pasta. After opening the jar store in a refrigerator. To be consumed within five days.

PHYSICAL AND CHEMICAL PROPERTIES	pH:	3,8 < pH < 4,6	Lead:	< 0,2 ppm
	R.O.:	10 < R.O. < 12	Cadmium:	< 0,1 ppm
MICROBIOL. PROPERTIES	Total aflaxin:	< 4 microg/Kg	Flavor:	pleasant
	Alfatoxin B1:::	< 2 microg/Kg	Smell:	pleasant
	Ochratoxin A:	< 3 microg/Kg		
	CBT:	<1000 ufc/gr	Stafilococ. Aureus:	assenti
	Total coliforms:	<10 ufc/gr	Bacillus cereus:	assenti
NUTRITIONAL FACTS	Faecal coliforms:	assenti	Clostridium:	<10 ufc/gr
	Escherichia coli:	assenti	Yeast:	<100 ufc/gr
	Salmonella:	assenti	Molds:	<100 ufc/gr
	<i>Calculated amount per 100 g</i>			
	Energy:		224 Kcal / 923 KJ	
	Protein:		3,86 g	
	Carbohydrate:		3,25 g	
	of which sugar:		3,25 g	
Total fat:		21,4 g		
	of which satures:		4,72 g	
	Fiber:	1,39 g		
	Salt:	2,5 g		

PACKAGING:	Jar of ml. 212 – 446 - 580 Safety capsule Cardboard base / Cardboard tray Transparent film for final coverage of the burden
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FORMAT	BOX			
	Net weight	Box	Box dimentions (mm)	Box weight (Kg)
212 ml	180 g	3x4 (12 pezzi)	264x198x85	4,2
446 ml atlas	420 g	3x4 (12 pezzi)	230x310	8,0
580 ml	540 g	3x4 (12 pezzi)	360x270x122	10,8



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FORMAT	SPECIFICHE PALLETS				
	<u>PALLET EPAL 80X120</u>				
	<i>Box for layer</i>	<i>layers</i>	<i>Box per pallet</i>	<i>m³</i>	<i>h</i>
212 ml	18	12	216	0.75	1.02
446 ml atlas	12	11	132		
580 ml	10	10	100	1.18	1.22

LABEL AND DIMENSIONS	TDB
SHELF LIFE:	3 Years
STORAGE CONDITIONS:	T ≤ 35°C

SPECIAL DIETARY REQUIREMENTS	
<i>DIET</i>	<i>SUITABLE</i>
Ovo – lacto vegetarian	Yes
Vegan	Yes
Kosher diets	TDB
Halal diets	TBD
Gluten Free	Yes
Diabetics	No
Organic	No
Free from Genetically Modified Organisms (GMO)	Yes
Free from Caffeine	Yes
Free from Sweeteners	Yes

PRODUCTIVE PROCESS:	The ingredients of the cream are placed inside the cutter where the product is homogenized. In case of need, acidity correctors are added. At this point the product passes into the bratt pan if it is small quantities or in the batch (mixer) for large quantities. In the batch the product passes into the tubular pasteurizer and passes through an automatic filler into the jars that have previously been blown with steam at 100 ° C and washed with water and rinse aid. The jars are capped and the tightness is checked by the machine itself. The jars pass into the rain pasteurizer with an input temperature of 100 ° C and a 40 ° C outlet and remain there for a time proportionate to the size of the jar. We then move on to the labeling machine which automatically affixes the labels to the jars and to the bundling machine which places the transparent film as a covering of the bundle. The bundles are placed on the platform which remains ready for collection.
LABELING:	Labeling complies with Legislative Decree 1169/2011 and subsequent amendments.
DEADLINE:	T.M.C. : 36 MESI
LOT:	Very evident on each jar
MODE OF TRANSPORT:	room temperature



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FOOD ALLERGENS			
	AGGIUNTA INTENZIONALE		POSSIBILI TRACCE
CEREALS CONTAINING GLUTEN AND DERIVATIVES		No	No
CRUSTACEANS AND CRUSTACEOUS PRODUCTS		No	No
EGGS AND PRODUCTS BASED ON EGGS		No	No
FISH AND FISH PRODUCTS		No	Yes
PEANUTS AND PRODUCTS BASED ON PEANUTS		No	No
SOYA AND SOYBED PRODUCTS		No	No
MILK AND MILK PRODUCTS (INCLUDING LACTOSE)		No	Yes
SHELLED FRUIT AND DERIVED PRODUCTS		No	Yes
CELERY AND CELERY-BASED PRODUCTS		No	Yes
SENAPE AND SENAPE PRODUCTS		No	No
SEEDS OF SESAME AND SEED PRODUCTS OF SESAME		No	No
SULFUR DIOXIDE AND SULPHATES (SO ₂ > 10 mg / kg)		No	No
LUPINE AND LUPINE-BASED PRODUCTS		No	No
MOLLUSCO AND MOLLUSCATED PRODUCTS		No	No

DATA: 20.12.2021

APPROVATO DA Responsabile Commerciale(RC) e Responsabile Qualità(RQ).