

AIR-DRIED BLACK SUMMER TRUFFLE SLICES



1. PRODUCT INFORMATION

Customs Tariff Nr. / HS code	07123900
Product type	Air-dried product

2. PRODUCER'S INFORMATION

Producer's name	TRUFO HUNGARY Kft.
Billing address, head office	1011 Budapest, Aranyhal u. 4. fsz. 1., Hungary
Factory, origin	3250 Pétervására, Szt. Márton u. 12/A, Hungary
Phone	+36 70 941 7070
Website	http://www.trufo.com
Contact person – management	Mr. Oszkár Fekete: +40 751 223 555; oszkar@trufo.com
Trade registration ID	09 1 233

3. GENERAL CHARACTERISTICS

Product description	Air dried black summer truffle (<i>Tuber aestivum</i>) slices
Shelf life	24 months from the date of manufacture, if stored unopened.
Storage conditions	Keep away from direct sunlight in a cool and dry storage, on max. 22 °C.
Ingredients, composition	100% air-dried black summer truffle (<i>Tuber aestivum</i>).
Manufacturing process	The truffles are washed, sliced and air-dried. The dried truffles are packaged into a vacuum bag or bucket.
GMO	According to 1829/2003 and 1830/2003 EC regulations this product doesn't contain genetically modified proteins or DNA. Our company doesn't use genetically modified organisms during manufacture.
Allergens	Absent

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Irradiation	Has not been treated with ionizing radiation.
Additives	Absent
Flavouring	Absent
Serving instructions, usage	The total viable count of the product is typically high ($10^4 - 10^5$ CFU/g), so it's recommended to consume or use it as an ingredient after heat treatment.

4. ORGANOLEPTIC CHARACTERISTICS

Taste	Typical black summer truffle taste
Color	Dark brown dried black summer truffle slices
Smell	Typical black summer truffle smell
Consistency	Black summer truffle slices

5. QUALITY PARAMETERS

Parameter	Unit / Value	Regulation
Pesticide residues	Not detectable	396/2005/EC
Chemical contaminants	Not detectable	1881/2006/EC
Pharmacological active substances	Not detectable	470/2009/EC

6. MICROBIOLOGICAL PARAMETERS

Parameter	Unit / Value	Regulation
Salmonella	absent in 25 g	Reg. 4/1998. (XI. 11.) EüM (HU)
E. coli	$<10^2$ CFU/g	Reg. 4/1998. (XI. 11.) EüM (HU)
Molds	$<10^3$ CFU/g	Reg. 4/1998. (XI. 11.) EüM (HU)

7. NUTRITION FACTS / average in 100 g product

Calories	138 kCal, 573 kJ
Total Fat	1.4 g
Saturated fats	0.3 g
Carbohydrates	2.0 g
Sugars	2.0 g
Protein	17 g
Salt	0.43 g

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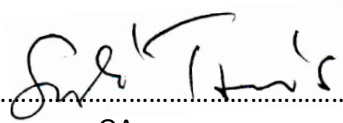


8. QUALITY CONTROL

HACCP	Manufactured in accordance with the HACCP
IFS	Not certified
BRCGS	Not certified
Organic	Available upon request
Kosher	Available upon request
Halal	Not certified

9. LOGISTIC INFORMATION

EAN code	5999567880857	1000 g
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QA manager

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