

## AIR DRIED BLACK SUMMER TRUFFLE POWDER



### 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	<a href="http://www.trufo.com">http://www.trufo.com</a>
Contact person – management	Mr. Oszkár Fekete: +40 751 223 555; <a href="mailto:oszkar@trufo.com">oszkar@trufo.com</a>
Trade registration ID	09 1 233

### 3. GENERAL CHARACTERISTICS

Product description	Air dried black summer truffle ( <i>Tuber aestivum</i> ) powder
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 ground, sieved and 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
Irradiation	Has not been treated with ionizing radiation.

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<b>Additives</b>	Absent
<b>Flavouring</b>	Absent
<b>Serving instructions, usage</b>	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

<b>Taste</b>	Typical black summer truffle taste
<b>Color</b>	Brown dried black summer truffle powder
<b>Smell</b>	Typical black summer truffle smell
<b>Consistency</b>	Dry powder

#### 5. QUALITY PARAMETERS

Parameter	Unit / Value	Regulation
Pesticide residues	Under maximum level	396/2005/EC
Chemical contaminants	Under maximum level	1881/2006/EC
Pharmacological active substances	Under maximum level	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 <sup>2</sup> CFU/g	Reg. 4/1998. (XI. 11.) EüM (HU)
Molds	<10 <sup>3</sup> CFU/g	Reg. 4/1998. (XI. 11.) EüM (HU)

#### 7. NUTRITION FACTS / average in 100 g product

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

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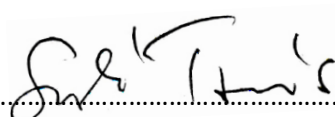


## 8. QUALITY CONTROL

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	5999567880871	1000 g
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QA manager

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