

BLACK TRUFFLE PESTO



1. PRODUCT INFORMATION

Customs Tariff Nr. / HS code	20031030
Product type	Sterilized 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	Porcini (<i>Boletus edulis</i>) and white button mushroom (<i>Agaricus bisporus</i>) sauce with black summer truffle (<i>Tuber aestivum</i>).
Shelf life	24 months from the date of manufacture, if stored unopened.
Storage conditions	Keep away of direct sunlight, store in a dry, cool place at max. 22 °C. Once opened, keep refrigerated and consume within 3 days.
Ingredients, composition	Olive oil, champignon mushroom (<i>Agaricus bisporus</i>), porcini mushroom (<i>Boletus edulis</i>), black olives, 10% black summer truffle (<i>Tuber aestivum</i>), flavouring, salt, pine nuts, green pepper, garlic powder.

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Manufacturing process	The mushrooms are washed, diced, mixed with the other ingredients, put in a jar, and sterilized in autoclave. ($F_0 \geq 3$).
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.
Additives	Absent
Flavouring	Present
Serving instructions, usage	Ready to eat

4. ORGANOLEPTIC CHARACTERISTICS

Taste	Typical summer truffle and porcini taste
Color	Brownish, typical color of mushroom paste
Smell	Typical summer truffle smell
Consistency	Creamy, with black summer truffle particles

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
any pathogens and microbes	Not detectable	-

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7. NUTRITION FACTS / average in 100 g product

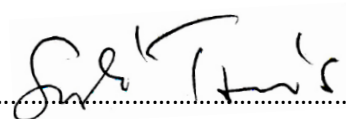
Calories	335 kCal, 1380 kJ
Total Fat	34 g
Saturated fats	4.3 g
Carbohydrates	1.4 g
Sugars	0.0 g
Protein	3.2 g
Salt	1.7 g

8. QUALITY CONTROL

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

9. LOGISTIC INFORMATION

	5999567880444	100 g
EAN codes	5999567880284	150 g
	5999567880451	330 g


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QA manager

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