

BLACK TRUFFLE TARTUFATA



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. |

TRUFO HUNGARY Kft.

Head office: 1011 Budapest, Aranyhal u. 4. fsz. 1., Hungary
Factory: 3250 Pétervására, Szt. Márton u. 12/A., Hungary
Phone: +36 70 941 7070
www.trufo.com



| | |
|------------------------------------|---|
| 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 | - |

TRUFO HUNGARY Kft.

Head office: 1011 Budapest, Aranyhal u. 4. fsz. 1., Hungary
Factory: 3250 Pétervására, Szt. Márton u. 12/A., Hungary
Phone: +36 70 941 7070

www.trufo.com



7. NUTRITION FACTS / average in 100 g product

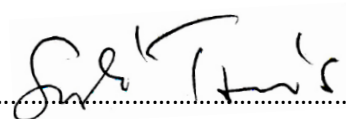
| | |
|----------------|-------------------|
| Calories | 335 kCal, 1380 kJ |
| Total Fat | 34 g |
| Saturated fats | 4.3 g |
| Carbohydrates | 1.4 g |
| Sugars | 0.0 g |
| Protein | 3.2 g |
| Salt | 1.7 g |

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

| | | |
|-----------|---------------|-----------------|
| | 5999567880338 | 100 g |
| EAN codes | 5999567881335 | 6 x 100g carton |
| | 5999567880345 | 330 g |


.....
QA manager

TRUFO HUNGARY Kft.

Head office: 1011 Budapest, Aranyhal u. 4. fsz. 1., Hungary
Factory: 3250 Pétervására, Szt. Márton u. 12/A., Hungary
Phone: +36 70 941 7070

www.trufo.com

