

## BLACK TRUFFLE CUBES 8X8X8 MM



### 1. PRODUCT INFORMATION

Customs Tariff Nr. / HS code	20039010
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	<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	Black summer truffle ( <i>Tuber aestivum</i> ) cubes in water, particle size: 8x8x8 mm
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. Once opened, keep refrigerated and consume within 3 days.
Ingredients, composition	62,5 % black summer truffle ( <i>Tuber aestivum</i> ), water, salt
Manufacturing process	The truffles are washed, diced and mixed with water, canned and sterilised in an 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.

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<b>Allergens</b>	Absent
<b>Irradiation</b>	Has not been treated with ionizing radiation.
<b>Additives</b>	Absent
<b>Flavouring</b>	Absent
<b>Serving instructions, usage</b>	Ready to eat

#### 4. ORGANOLEPTIC CHARACTERISTICS

<b>Taste</b>	Typical summer truffle taste
<b>Color</b>	Brownish, typical color of truffle cubes
<b>Smell</b>	Typical summer truffle smell
<b>Consistency</b>	Creamy, with black summer truffle particles

#### 5. QUALITY PARAMETERS

Parameter	Unit / Value	Regulation
<b>Pesticide residues</b>	Under maximum level	396/2005/EC
<b>Chemical contaminants</b>	Under maximum level	1881/2006/EC
<b>Pharmacological active substances</b>	Under maximum level	470/2009/EC

#### 6. MICROBIOLOGICAL PARAMETERS

Parameter	Unit / Value	Regulation
<b>Any pathogens and microbes</b>	Not detectable	-

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

<b>Calories</b>	30 kCal, 125 kJ
<b>Total Fat</b>	0 g
<b>Saturated fats</b>	0 g
<b>Carbohydrates</b>	0 g
<b>Sugars</b>	0 g
<b>Protein</b>	3.8 g
<b>Salt</b>	1.1 g

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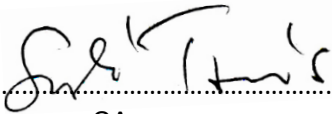


## 8. QUALITY CONTROL

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	5999567880772	1000 g
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QA manager

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