

## TRUFFLE DUST



### 1. PRODUCT INFORMATION

Customs Tariff Nr. / HS code	07123900
Product type	Freeze-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	Freeze dried and grinded black summer truffle ( <i>Tuber aestivum</i> ) powder with salt and flavouring
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.
Ingredients, composition	60% black summer truffle ( <i>Tuber aestivum</i> ), salt, flavouring.
Manufacturing process	The truffles are washed, sliced and freeze dried under vacuum. The dried truffles are ground, sieved, than mixed with salt, added the flavouring and filled it to vacuum bag, or buckets.
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>	Present
<b>Serving instructions, usage</b>	The product usually has a high ( $10^4 - 10^5$ CFU/g) total viable count, 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, salty
<b>Color</b>	Light brown, dried black summer powder
<b>Smell</b>	Typical black summer truffle smell
<b>Consistency</b>	Crispy mushroom powder with salt crystals

#### 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	$<10^2$ CFU/g	Reg. 4/1998. (XI. 11.) EüM (HU)
Molds	$<10^3$ CFU/g	Reg. 4/1998. (XI. 11.) EüM (HU)
Listeria monocytogenes	absent in 25 g	Reg. (EC) No 2073/2005

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

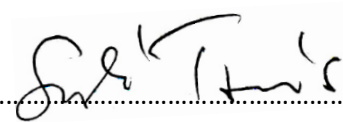
Calories	116 kCal, 482 kJ
Total Fat	2.9 g
Saturated fats	0.4 g
Carbohydrates	1.4 g
Sugars	1.4 g
Protein	12 g
Salt	37.1 g

## 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	5999567880918	1000 g
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QA manager

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