



CONTROLLED
OPERATOR N. 39803
CONTROL BODY
AUTHORIZED BY
MIPAAF: IT-BIO-004 EU
AGRICULTURE
UE/nonEU



PRODUCT SPECIFICATION

BIO SWEET TRUFFLE

WITH DARK CHOCOLATE

Product obtained exclusively from “Piedmont Hazelnut”

Variety “TONDA GENTILE TRILOBATA”

- **Product code:** TD – TD140 – TD200
- **Net product weight:** 140g - 200g
- **Package features:** food pvc flowpack; food pvc bag; carboard box

Product quality – Ingredients

RAW MATERIALS	PERCENTAGE
HAZELNUT*	35%
DARK CHOCOLATE*	
MILK CHOCOLATE*	
CACAO*	

*“Piedmont Hazelnut”- roasted Variety “TONDA GENTILE TRILOBATA”

*Organic

May contain traces of other **nuts**

Nutritional values – average values per 100g

Energy	2361 kJ / 567 kcal
Fats	39,8g
- of which saturated fatty acids	11,8g
Carbohydrates	43,3g
- of which sugars	39,5g
Protein	8,8g
Salt	0,11g

ALTALANGA AZIENDA AGRICOLA

Sede Legale: Strada Belbo 7, 12050 CERRETTO LANGHE (CN)

Sede Operativa: Corso Italia 5, 12051 ALBA(CN)

Tel.0173 26 22 21 P.IVA e Cod. Fisc. 03474400045

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Characteristics of the finished product

- The product is free of genetically modified organisms
- GLUTEN-FREE

General information

- Shelf life 18 months
- Store in a cool and dry place at the recommended temperature of 18-20°C with humidity not exceeding 55%

ALLERGENS



TARTUFO DOLCE AL CIOCCOLATO FONDENTE - BIO	CONTAINS	FREE	FREE	 GLUTEN FREE
ORGANIC SWEET DARK CHOCOLATE TRUFFLE				
BIO TRUFFE AU CHOCOLAT NOIR				
BIO BITTERSCHOKOLADE-TRÜFFEL				

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