

WHITE TRUFFLE BUTTER



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PRODUCT DESCRIPTION, USE TIPS AND STORAGE:

To be used as it is on warm dishes. Keep in a cool dry place. Refrigerate after opening (+4°C) and use within 30 days.

INGREDIENTS:

Butter 98%, freeze dried White truffle (Tuber magnatum Pico) 0,8% (like 4% of fresh truffle), salt from Guérande, natural flavor.

ALLERGENS:

Contains milk.

GMO:

The product doesn't contain GMO.

PRODUCT NAME:

White Truffle Butter - 30 g

PRODUCT DESCRIPTION:

Culinary preparation with butter with White Truffle

ITEM CODE:

TL02C0009

EAN CODE:

8010939404932

INTRA CODE:

04059090

SHELF LIFE:

36 months

SHELF LIFE REMAINING:

18 months

BACTERIOLOGICAL CHARACTERISTICS	СВТ	< 10.000 UFC/g
	Total Coliforms	< 100 UFC/g
	Escherichia coli	< 100 UFC/g
	Sulphite reducing Clostridia	< 100 UFC/g
	Salmonella	Absent
	Coagulase-positive Staphylococcus	< 100 UFC/g
	Listeria monocytogenes	< 100 UFC/g
PHYSICOCHEMICAL CHARACTERISTICS	Aw	< 0.85
ORGANOLEPTIC CHARACTERISTICS	Appearance	Uniform
	Colour	Beige with evidence of truffle pieces
	Consistency	Creamy
	Smell and taste	Typical of truffle
NUTRITIONAL VALUES (for 100 g of product)	Energy	3633 kJ / 884 kcal
	Fat	98
	Of which saturated	64
	Carbohydrates	0
	Of which sugars	0
	Proteins	0,2
	Salt	0,32