

SPECIFICATION SHEET**SUMMER TRUFFLE PEELINGS****T. AESTIVUM**

200G / 7OZ

**Code:**

18613

Origin:

France

Bar Code:

051704186132

Palletisation:

16x10

- Product Description

Product obtained by heat sterilization of Tuber Aestivum.

Net weight: 200 g – Drained net weight: 150 g

- Ingredients

Tuber Aestivum, Tuber Aestivum juice and salt.

- Characteristics

Smell	Flavour	Texture	Aspect
Summer truffle aroma, very characteristic intensity.	Characteristic taste of summer truffle, intense and persistent.	Soft texture agglomerated	Brown

- Intended Use

Sliced truffles, it can be used to flavor stews, pasta, sauces, pâtés, cheeses and many other dishes.

After opening: to be consumed within 5 days after opening. Do not keep in original metal tin, Keep refrigerated.

- Storage Conditions

Dry, at room temperature and away from corrosive environments.

- Shelf Life

36 months in right conditions. Keep refrigerated once open.