

# PRODUCT NAME AND DESCRIPTION

WHITE TRUFFLE OLIVE OIL 500ml					
Olive oil with white truffle aroma.					
			HE WATER OUT OF THE PARTY OF TH		
EAN barcode:			8054726882145		
Production lot/batch:  To each production, an ID batch lot/batch number is indicated or		•	h number is assigned and recorded on a chart. This near part of thelabel.		
Expiry Date / T.M.C. Indicated on rear part of label.		Indicated on rear part of label.			
Shelf-Life: 60 months from manufacturing date, in or			riginal packaging and normal stocking conditions		

### **PRODUCT CHARACTERISTICS**

# Ingredients:

Olive oil (EU origin), white truffle 5% (Tuber Albidum Pico), white truffle aroma.

Final product characteristics:

Colour	Golden yellow
Appearance Smooth	
Taste	Pleasantly aromatic
Smell Delicate, slight smell typical of Truffles	
Consistency	Fluid

# **PACKAGING**

# Size and format

Jar gross weight:	900	ml	Net weigh	nt	500	ml	N. items	in cart	ton	12
Packaging weight kg:	5,	6	Net weigh	nt kg:	6		Total gro	oss we	ight kg:	11,6
N. Packets: 2	Packet dim: cm		Lenght:	19,2	Height:	29,3	Depth:	13,7	Volume dm3	62,2
Carton Dimensions cm.		Lenght:	33	Height:	37	Depth:	24,5	Volume dm3	94,5	

#### **Pallets**

N. layers / pallet 6		N. packages / layer 6	Tot. pac	Tot. packages / pallet 36 to 48 max	
Type:	Europallet	Pallet Measures: 80x120		100x120	

### Labels

In compliance with Reg. UE 1169/11 and subsequent amendments, containing clear and indelible signs.

## Notes:

All packaging materials comply with the rules in force in Italy, European and International communities.



# **TECHNICAL PRODUCTION FILE**

# PRODUCT AVERAGE STANDARD ANALYTICS

N	Nutrition Facts				
Serving Size 1tbsp (15ml)					
Cerving Cize Tibap (Tollin)					
Amount Pe	r Sarvina				
			f=1.40F		
Calories	5 135 Cale	ories from	tat 135		
		% [	Daily Value*		
Total Fat	15g		23%		
Saturate	ed Fat 3g		13%		
Cholester			0%		
Sodium 0			0.01%		
Total Carl		Oc	0%		
		og	0%		
	Fiber 0g		U 70		
Sugars					
Protein 0g	)				
Vitamin A	0%	Vitamin C	0%		
Calcium	0.01%	Iron	0%		
*Percent Dail	y Values are	e based on a	2.000		
calorie diet. \	Your daily va	alues may be	higher or		
low er depen	ding on your	calorie need	s:		
	Calories:	2000	2500		
Total Fat	Less than	65 g	80 g		
Sat Fat	Less than	20 g	25 g		
Cholesterol	Less than	300 mg	300 mg		
Sodium	Less than	2400 mg	2400 mg		
Total Carboh		300 g	375 g		
Dietary Fib	er	25 g	30 g		
Calories per gram:					
Fat 9 - Carbohydrate 4 - Protein 4					



TECHNICAL PRODUCTION FILE  Microbiologic Parameters:				
Total coliforms	<10Ufc/g			
Escherichia coli	Absent			
Salmonella	Absent/25g			
Clostridium perfrigens	Absent			
Bacillus cereus	Absent			
Staphylococcus coagulasi positive	Absent			
Ferment	<40Ufc/g			
Mould	<40Ufc/g			
Chemical Parameters:				
Acidity	0,16			

Allergens:

Peroxide Value

List according to directive 2003/89/EC 10, Nov. 2003 - Att. III bis	Presence
Cereals containing gluten and derived products	NO
Shellfish and products made from shellfish	NO
Eggs and egg based products	NO
Milk and milk product	NO
Oily fish and fish products	NO
Peanuts and peanut products	NO
Soybeans and soy based products	NO
Nuts and nut based products	NO
Celery and celery based products	NO
Mustard and mustard based products	NO
Sesame seeds and sesame-based products	NO
Sulfur dioxide and sulphite at concentration greater than 10mg/KI or 10mg/I expressed as SO <sub>2</sub>	NO
Lupin and products based with lupin	NO
Mollusks and derived products	NO

# PRODUCT STORAGE

Temperature of preservation and transport	+10°C <temperature<+25°c< th=""></temperature<+25°c<>
Preservation: keep in dark, well-aired place; no direct exposu	re to sunlight; sheltered from atmospheric agents.

Notes:	
Product OGM Free and Cholesterol Free	

Emission date Jan.5, 2018	Rev. 04/18	Signature

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