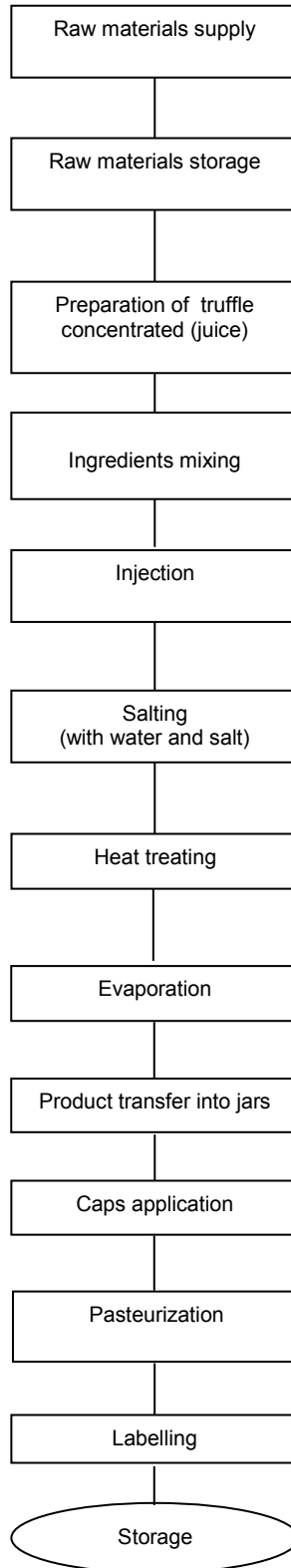




PRODUCT NAME	TRUFFLE PERLAGE® – 340 g		
PRODUCT DESCRIPTION	TRUFFLE JUICE IN CAVIAR SHAPE (SPHERES)		
ITEM CODE: TL07PT500 Internal code 023PT340	EAN CODE: 8010939400446	CUSTOMS CODE: 21069098	
SHELF LIFE	18 months	Guaranteed SHELF LIFE at delivery	12 months
USE TIPS AND STORAGE	Taste it on buttered crostini or blinis, as garnish on cheese, foie gras, salumi, carpaccio and fish or meat tartare, meat fillet, eggs, pasta and risotto, cheese fondue, cream of vegetable soup and potato based recipes. Keep refrigerated at +2°C / +8°C. Refrigerate after opening and use within 30 days.		
INGREDIENTS	Black winter truffle juice 50% (Tuber melanosporum, water, salt), water, squid-ink , thickener: sodium alginate, salt, flavour, acidifier: citric acid.		
ALLERGENS	Contains mollusk		
GMO	The product does not contain GMO		
PRODUCT CHARACTERISTICS			
BACTERIOLOGICAL CHARACTERISTICS	CBT	< 1.000.000 UFC/g	
	Total Coliform	< 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	
ORGANOLEPTIC CHARACTERISTICS	Aspect	Typical spheres of caviar	
	Colour	Black	
	Consistency	Typical	
	Smell and taste	Typical of truffle	
NUTRITIONAL VALUES (for 100 g of product)	Energy	109 kJ / 26 kcal	
	Fat	0,5	
	of which saturated	0,1	
	Carbohydrates	3,8	
	of which sugars	<0,5	
	Proteins	1,2	
Salt	3,5		
PACKAGING AND PALLET SPECIFICATIONS			
FIRST PACKAGING	Glass jar + cap		
	Height / Diameter	12 cm / 7 cm	
SECOND PACKAGING	Type	Double layer carton	
	Units / Case	2	
	Weight	1,20 kg	
	Height / Depth / Width	13 cm / 13,2 cm / 17,7 cm	
PALLET SPECIFICATIONS	Pallet type	EURO 80 x 120 cm	
	Cases / Layer	56	
	Layers / Pallet	10	
	Cases / Pallet	560	
	Pallet weight	697 kg	
	Pallet height	147 cm	



FLOWCHART



MANUFACTURER PRODUCT SPEC SHEET DISTRIBUTED BY
GaucheGourmet 17401 TRITON SCHERTZ TX 78154

PHONE: 210-277- 7930 FAX: 210-497- 2364 EMAIL: INFO@GAUCHOGOURMET.COM