Plantin

Specification Data Sheet



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Product

# Winter truffle preparation for scrambled eggs



Date of creation

12/11/2019

Date of modification

03/02/2021

Cream and winter truffle-based preparation for scrambled eggs

#### Ingredients:

UHT cream 55% (contains milk), water, winter truffles 15% (*Tuber brumale, Tuber melanosporum*), starch, salt, black pepper

### Storage conditions:

BBD: 24 months - Keep in a dry and cool place

After opening, keep refrigerated and use within a few days

#### Use conditions:

Time: 5 min / For 2 people

Break 5 eggs into a bowl and beat themwith a whisk, then add the preparation and mix.

Meanwhile, heat up a pan with a little oil or butter.

Pour your mixture into the pan and, using a wooden spatula, stir continuously for 2 minutes until it starts to solidify.

#### **GMO** et ionisation:

This product doesn't contain and isn't derived from GMO (According the 1829/2003/CE Regulation) and it isn't subject to the labeling and traceability rules defined by the 1830/2003/CE Regulation.

This product hasn't be treated by ionizing radiation and isn't derived from ionized products.

## Allergens:

This product contains : Milk

#### Organoleptic characteristics:

Color	Smell	Taste	Aspect	
White - Yellow	Caracteristic of truffles	Caracteristic of truffles	Creamy	

## **Nutrition facts:**

Per 100g of product

Energy		903 kJ	216 kcal
Fats		19,4 g	
	of which saturated	13,8 g	
Carbohydrates		7,4 g	
	of which sugars	1,7 g	
Proteins		2,1 g	
Salt		2,9 g	

# Microbiological characteristics:

Appertized product. Validation of the microbiological quality by stability test (Incubation 7 days in 37°C and 55°C)

## Packaging:

UVC		vc	CASE		PACKING			
Item code	Gencode	Net weight	Primary packing	Weight	Secondary packing	Packing	Weight (kg)	Size (Lxlxh - cm)
COF0019	3237850005146	50 g	Verrine	150 g	Carton	6	1	25,2 x 18,9 x 16,9
DEL0082	3237850005641	25 g	Verrine	NA	NA	6	0,7	17,4 X 11 X 4,5