



Plantin	 PLANTIN L'ART DE LA TRUFFE DEPUIS 1930	Specification Data Sheet	 PLANTIN L'ART DE LA TRUFFE DEPUIS 1930	Date of creation
		Product		26/03/2014
Specification Data Sheet		Quintessence from black truffles		Date of modification
02/12/2022				

Culinary preparation based on black truffles 80% and grape seed oil

Ingredients:

Black truffles (*Tuber melanosporum*) 80%, Grape seed oil, Salt

Storage conditions:

DLC : 6 months - Keep refrigerated below 4°C

Keep refrigerated and use within one day after opening

Use conditions:

The perfect addition to your fish, meat, game or poultry and of course eggs!

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 doesn't contain any major allergen (According to the UE regulation 1169/2011)

Organoleptic characteristics:

Color	Smell	Taste	Aspect
Black	Caracteristic	Intense and characteristic	Chopped

Nutrition facts:

Per 100g of product

Energy	784 KJ	190 kcal
Fats	16,5 g	
<div></div> of which Saturated	2 g	
Carbohydrates	1,8 g	
<div></div> of which sugars	0,5 g	
Proteins	4,8 g	
Salt	1 g	

Microbiological characteristics: Appertized product. The amended EC regulation 2073/2005 on microbiological criteria for foodstuffs does not define specific criteria for this product.

Packaging:

		UVC				PACKING			PALLET			
Item code	Gencode	Drained net weight (g)	Net weight(g)	Fresh truffles used (g)	Primary packing	Packing	Weight (kg)	Size (LxHxh)	Box count	Layer count	High (mm)	Weight (kg)
110129(DEL0150)	3237850006358		90 g		Caviar box	Unitary						