



Plantin	 <b>PLANTIN</b> L'ART DE LA TRUFFE DEPUIS 1930	Specification Data Sheet	 <b>PLANTIN</b> L'ART DE LA TRUFFE DEPUIS 1930	Date of creation
		Product		20/02/2018
Specification Data Sheet		<b>Truffle paste (PPATTCN)</b>		Date of modification
				28/09/2022

**Ingredients:**

Truffles (*Tuber indicum*) 70%, Extra virgin olive oil, Truffle juice, Natural aroma, Salt

**Storage conditions:**

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

After opening, keep refrigerated and use within a few days

**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 EU regulation 1169/2011)

**Organoleptic characteristics:**

Color	Smell	Taste	Aspect
Black	Caracteristic of truffles	Caracteristic of truffles	Pasty

**Nutrition facts:**

Per 100g of product

Energy		235 kcal	965 kJ
Fats		22,3 g	
	of which Saturated	2,7 g	
Carbohydrates		1,1 g	
	of which sugars	0,2 g	
Proteins		2,8 g	
Salt		2,4 g	

**Microbiological characteristics:**

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

**Packaging:**

		UVC		PACKING		
Item code	Gencode	Net weight	Primary packing	Packing	Weight (kg)	Size (LxIxH) (cm)
180038.006 (PPATTCN280G)	3237850902346	280g	Jar	6	3	23,6x16x9,6
180036.006 (PPATTCN120G)	3237850903428	120g	Jar	6	2	21,8x14,8x6,4