

**TRUFO****PRODUCT SHEET**

Version: 3.

Date: 20.03.2020.

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1. PRODUCT INFORMATIONS

		Air dried Black Summer Truffle Particles 2-4 mm Air dried Black Summer truffle particles (<i>Tuber aestivum</i>)
1.1	Customs Tariff Nr. / HS code	07123900
1.2	Product type	Air dried product

2. PRODUCER'S INFORMATIONS

2.1	Name of producer	T di T Processing Kft.
2.2	Address	1011 Budapest, Aranyhal u. 4. fsz. 1.
2.3	Phone	+36 70 418 2506
2.4	Website	http://www.trufo.com
2.5	Contact person – management	Fekete András Oszkár: +40 751 223 555 oszkar@trufo.com
2.6	Quality management	Our company adopts HACCP quality assurance system.
2.7	Trade registration ID	09 1 233

3. GENERAL CHARACTERISTICS

3.1	Product description	100% Black Summer truffle (<i>Tuber aestivum</i>)
3.2	Product LOT number format	Lxxxxxx and dd/mm/yyyy on the bottom of the product
3.3.	Shelf life	48 months from the moment of production
3.4	Storage conditions	Dry place, room temperature, max. 22 °C
3.5	Ingredients, composition	100% Air dried Black Summer truffle (<i>Tuber aestivum</i>)
3.6	GMO	Absent
3.7	Additives	Absent
3.8	Flavouring	Absent
3.9	Manufacturing process	After washing the mushroom it sliced and dried in air dryer. After drying it's grinded and sieved. The dried mushroom filled to pouch.

4. ORGANOLEPTIC CHARACTERISTICS

4.1	Taste	Typical Black Summer truffle taste
4.2	Color	Light brown, dried Black Summer truffle pieces
4.3	Smell	Typical Black Summer truffle mushroom smell
4.4	Consistency	Crispy

5. QUALITY PARAMETERS

	Parameter	Unit / Value	Regulation
5.1	Pesticide residues	-	396/2005/EC
5.2	Chemical contaminants	-	1881/2006/EC
5.3	Pharmacological active substances	-	470/2009/EC

**6. MICROBIOLOGICAL PARAMETERS**

	Pathogen	Unit / Value	Regulation
6.1	Salmonella	absent in 25 g	Reg. 4/1998. (XI. 11.) EüM (HU)
6.2	E. coli	<10 ² CFU/g	Reg. 4/1998. (XI. 11.) EüM (HU)
6.3	Molds	<10 ³ CFU/g	Reg. 4/1998. (XI. 11.) EüM (HU)
6.4	Listeria monocytogenes	absent in 25 g	Reg. (EC) No 2073/2005

7. NUTRITION FACTS – For a Serving Size of 100 g

7.1	Calories	337 kCal, 1416 kJ
7.2	Total Fat	2 g
	Saturated fats	0.9 g
7.3	Carbohydrates	49 g
	Sugars	1.8 g
7.4	Protein	19 g
7.5	Salt	0.04 g

8. ALLERGENS

	Type of allergens	Present	Absent
8.1	Cereals containing gluten, namely: wheat, rye, barley, oats or their hybridised strains, and products thereof		X
8.2	Crustaceans and products thereof		X
8.3	Eggs and products thereof		X
8.3	Fish and products thereof		X
8.4	Peanuts and products thereof		X
8.5	Soybeans and products thereof		X
8.6	Milk and products thereof (including lactose)		X
8.7	Nuts, namely: almonds (<i>Amygdalus communis</i> L.), hazelnuts (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), cashews (<i>Anacardium occidentale</i>), pecan nuts (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio nuts (<i>Pistacia vera</i>), macadamia or Queensland nuts (<i>Macadamia ternifolia</i>), and products thereof		X
8.8	Celery and products thereof		X
8.9	Mustard and products thereof		X
8.10	Sesame seeds and products thereof		X
8.11	Sulphur dioxide and sulphites		X
8.12	Lupin and products thereof		X
8.13	Molluscs and products thereof		X

9. AVAILABLE SIZES

	Product code	EAN code	Type
		5999567880864	1000 g in pouch

We confirm that the product meets the prescriptions of the contract. All of food ingredients and packaging materials used correlate with the current European Union and Swiss requirements of food regulations.