

**1. PRODUCT INFORMATIONS**

		TRUFO Truffle aroma
1.1	Product type	Food Flavouring

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 70418 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	It gives finished products the typical truffle flavour
3.2	Product LOT number format	Lxxxxx and dd/mm/yyyy on the bottom of the product
3.3.	Shelf life	24 months from the moment of production
3.4	Storage conditions	Keep far from heat and humidity, best at 15-25 °C, with a R.H. of about 65 %.
3.5	Flavouring categories in descending order of predominance by weight	Flavouring substances identical to natural substances
3.6	GMO free declaration Regulation (EC) No 1829/2003 and Regulation (EC) No 1830/2003	This product does not contain, does not consist of and is not produced from GMOs
3.7	Other ingredients (carriers, diluents, additives, etc.)	Sunflower seeds oil (Oil origin: Italy)
3.8	Intended use	Flavouring of food products
3.9	Flavouring substances limited by law	None
3.10	Instructions for use	Add the product as is
3.11	Dosage	About 0.05 kg per 100 kg of product (0,05%) The quantity will depend on the flavour intensity desired.

4. ORGANOLEPTIC CHARACTERISTICS

4.1	Appearance	Pale yellow liquid
4.2	Smell	Typical of truffle

5. Regulation

5.1	This product complies with	Regulation (EC) No 1334/2008 on flavourings
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 TRUFO	PRODUCT SHEET	Version: 2
		Date: 07.12.2020.
		Page2 / 2

6. Allergens		
6.1	Declaration of Allergens according to Reg 1169/2011 Annex II and latest update	This product does not contain any of the ingredients listed in Annex II

7. AVAILABLE SIZES			
	Product code	EAN code	Type
		5999567880932	1000 ml in ALU bottle

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.

Disclaimer

The information provided in this Product data sheet is true and correct to the best of our knowledge. It is purely for information purposes, therefore we assume no liability for improper use of the product. The information provided aims at giving advice on the best way to use the product and is to be verified for each single case. The use of this product may be subject to local laws or manufacturing protocols (e.g. PDO/PGI products). We recommend that for each single case users verify that the use of this product is allowed. This product is not to be sold to end consumers.