	FOOD SECURITY HANDBOOK	Identification: ST IT 38 Date of issue: 02/01/2017 Edition: 1 Revision: 2 Page: 1 di 4
	Product: CONDIMENTO AL TARTUFO NERO – BLACK TRUFFLE OIL	

1. SALES DESCRIPTION OF THE PRODUCT

Black Truffle dressing made with extra virgin olive oil (99,2%)

2. GENERAL CHARACTERISTICS

2.1 INGREDIENTS

Extra virgin olive oil (99,2%), flavouring, dehydrated Black Summer truffle (*Tuber aestivum* Vitt.) <0.05%, dehydrated Black Winter Truffle (*Tuber melanosporum* Vitt.) <0,05%.

2.2 ELENCO ADDITIVI

No additive added.

2.3 NUTRITIONAL VALUES 100 g

Energy 3700 kJ - 900 kcal

Fats 100 g

of which saturates 12,3 g

Carbohydrates 0 g

Of which sugars 0 g

Proteins 0 g

Salt 0 g


3. CHARACTERISTICS OF THE FINAL PRODUCT

3.1 ORGANOLEPTIC CHARACTERISTICS

COLOUR	bright with pieces of dehydrated Truffles
SMELL	intense of Black truffle
FLAVOUR	intense of Black truffle
GRANULOMETRY	clear

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3.2 CHEMICAL AND PHYSICAL CHARACTERISTICS

PARAMETRI	UNIT OF MEASUREMENT	VALUE	VALUE
Net weight	ml/package	100 ml	250 ml
pH		-	-

3.3 MICROBIOLOGICAL

PARAMETRI	Unità di misura	Valore
Total mesophilic charge	UFC/g	-

4. ENCODING OF THE PRODUCTION BATCH

Each production is given a batch identification number and it is recorded in an appropriate register.

The batch number is printed on the capsule with indelible ink jet and on the boxes.

5. COMMERCIAL DURABILITY

The shelf life of the product is 24 months, but the Company has chosen to give 23 months in the original packagings and under normal conditions of storage at room temperature. Until delivery, the product is stored in dry, ventilated, cool rooms and away from heat. The product is prepared following all the statutory provisions in respect of health and hygiene regulations and in accordance with modern technological processes. All the ingredients comply with the regulations in force in Italy and the European Union. The shelf life (month/year) is printed on the capsule with indelible ink jet.


6. LABEL

In accordance with government legislation of 27th January 1992 no. 109 and subsequent amendments (Government legislation 8th February 2006, no.114), using legible and indelible word, it indicates:

- sales description of the product
- the brand of the company and the office of the production plant
- list of the ingredients
- net weight

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- modality of product preservation

The packaging materials comply with all regulations in force in Italy and the European Community, including any updates.

7. PACKAGING

7.1 SIZE

TYPE	Glass bottle	Glass bottle
CAPACITY OF THE CONTAINER	100 ml	250 ml
NET WEIGHT	100 ml	250 ml

7.2 PACKING

TYPE	Carton	Carton
CONTAINER	Round glass bottle 100 ml	Round glass bottle 250 ml
PIECES PER PACKAGING	12 pz	6 pz
PACKING WEIGHT	kg 2.9	kg 3,2

7.3 PALLETISATION


	Glass bottle 100 ml	Glass bottle 250 ml
TYPE	Europallet: 80x120	Europallet: 80x120
PACKINGS PER LAYER	24	48
PACKINGS PER PALLET	144	192

8. IDENTIFICATION OF THE PRODUCT

PRODUCT	CODE OF PRODUCT	EAN CODE
Black truffle oil ml 100	ITTR0139	8008348001828
Black truffle oil ml 250	ITTR0138	8008348001811

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9. CONTROL PLANS

Aiming at the health and hygiene safety of its production, the production factory has implemented a quality assurance system based on the principles of HACCP in accordance with the Reg. 852/2004 with plans of self-control in all phases of production, from receipt of raw materials to marketing, as regularly documented.

<i>List of allergens in accordance with the DIRECTIVE 2003/89CE of 10/11/2003 ANNEX III bis</i>	
PRODUCT: BLACK TRUFFLE OIL	
ALLERGENS	PRESENCE
Cereal containing gluten and derived products	NO
Shellfish and shellfish products	NO
Eggs and egg products	NO
Bluefish and seafood products	NO
Peanuts and peanuts products	NO
Soybeans and soy products	NO
Milk and milk-based products (including lactose)	NO
Fruit with shells (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, Queensland nuts and derived products)	NO
Celery and celery-based products	NO
Mustard and mustard-based products	NO
Sesame seeds and products made from sesame seeds	NO
Sulphur dioxide and sulphites at concentrations above 10 mg/kg or 10 mg/l expressed as SO ₂ .	NO
Lupin and lupin-based products	NO
Molluscs and mollusc-based products	NO

10. GMO

The company claims that in all its production it does not use ingredients derived from genetically modified organisms, therefore it finds itself below the safety threshold (1%) where there is the obligation of declaring it in the label, as established by the Reg. CE no. 49/00 and no. 50/00.

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