	FOOD SECURITY HANDBOOK	Identification: ST IT 60 Date of issue: 02/01/2021 Edition: 1 Revision: 4 Page: 1 of 4
	Product: SALSA CON TARTUFI BIANCHI 6%	

1. SALES DESCRIPTION OF THE PRODUCT

SALSA CON TARTUFI BIANCHI 6% – WHITE TRUFFLE SAUCE 6% - SAUCE WITH WHITE TRUFFLE (TUBER ALBIDUM PICO AND TUBER MAGNATUM PICO)

2. GENERAL CHARACTERISTICS

2.1 INGREDIENTS

Ingredients: **cream** 70%, Truffle juice (water, white Truffle - *Tuber magnatum Pico*), **grana padano cheese (milk, salt, rennet, lysozyme from egg proteins)**, white Truffle 6% (white spring Truffle - *Tuber albidum Pico* 4%, white Truffle - *Tuber magnatum Pico* - 2%), **wheat flour type "0"**, salt, flavourings. **May contain traces of nuts, fish, shellfish, celery, soy.**

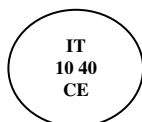
Origin of raw material cream: ITALY

Origin of raw material truffles (white Spring truffle - *Tuber albidum Pico*, white truffle - *Tuber magnatum Pico*): ITALY

2.2 LIST OF ADDITIVES

- Lysozyme from egg proteins present in the ingredient Grana Padano cheese;

2.3 EC CODE



2.4 NUTRITIONAL VALUES 100 g

Energy 1362 kJ - 329 kcal

Fats 29,8 g

of which saturates 19,4 g

Carbohydrates 10,4 g

Of which sugars 3,7 g

Proteins 4,8 g

Salt 1,6 g

3 CHARACTERISTICS OF THE FINAL PRODUCT

3.1 ORGANOLEPTIC CHARACTERISTICS


COLOUR bright with dark pieces of truffle

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SMELL intense of truffle
 FLAVOUR pleasant
 TEXTURE creamy with pieces of truffle

3.2 CHEMICAL AND PHYSICAL CHARACTERISTICS

PARAMETERS	UNIT OF MEASUREMENT	VALUE	VALUE	VALUE
Net weight	G/package	90 g	180 g	500 g
pH		>5.5	>5.5	>5.5

3.3 MICROBIOLOGICAL

PARAMETERS	UNIT OF MEASUREMENT	VALUE
Total mesophilic charge	UFC/g	<10

This is a heat-sterilized product with $F_0 \geq 4$ able at guaranteeing the sterility of the batch of production.

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 36 months, but the Company has chosen to give 35 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.

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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
- modality of preservation of the product

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

7 PACKAGING

7.4 SIZE

TYPE	Glass jar	Glass jar	Glass jar
CAPACITY OF THE CONTAINER	106 ml	212 ml	580 ml
NET WEIGHT	90 g	180 g	500 g

7.5 PACKING

	Glass jar 90 g	Glass jar 180 g	Glass jar 500 g
TYPE	shrink-wrap package	shrink-wrap package	shrink-wrap package
PIECES EACH CASE	12	6	6
GROSS WEIGHT	2.3 kg	2,0 kg	5,1 kg

7.6 PALLETISATION


	Glass jar 90 g	Glass jar 180 g	Glass jar 500 g
TYPE	Euro pallet cm 80x120	Euro pallet cm 80x120	Euro pallet cm 80x120
CASES EACH LAYER	19	24	16
CASES EACH PALLET	152	216	96

8 PRODUCT IDENTIFICATION

PRODUCT	PRODUCT CODE	EAN CODE
White Truffle Sauce 6% 90 g	ITTR0145	8008348001927
White Truffle Sauce 6% 180 g	ITTR0146	8008348001910
White Truffle Sauce 6% 500 g	ITTR0147	8008348002108

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9 CONTROL PLANS

Elleesse srl, aiming at the health and hygiene safety of its production, 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.

10 ALLERGENS

<i>List of allergens in accordance with the DIRECTIVE 2003/89CE of 10/11/2003 ANNEX III bis</i>	
PRODUCT: WHITE TRUFFLE SAUCE 6%	
ALLERGENS	PRESENCE
Cereal containing gluten and derived products	YES (Wheat flour type "0")
Shellfish and shellfish products	NO
Eggs and egg products	YES (Grana Padano Cheese)
Bluefish and seafood products	NO
Peanuts and peanuts products	NO
Soybeans and soy products	NO
Milk and dairy products (including lactose)	YES (CREAM)
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

11 GMO

The company claims that in all its productions 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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