	FOOD SECURITY HANDBOOK	Identification: ST IT 48 Date of issue: 27/11/2023 Edition: 2 Revision: 9 Page: 1 of 4
	Product: SPECIALITA' GASTRONOMICA A BASE DI SALE & TARTUFO - BLACK TRUFFLE SALT <i>Tuber aestivum Vitt.</i>	

1. SALES DESCRIPTION OF THE PRODUCT

Salt with black Summer truffle (*Tuber aestivum Vitt.*).

Origin raw material salt: Italy

Origin raw material black summer Truffle (*Tuber aestivum Vitt.*): Italy

2. GENERAL CHARACTERISTICS

2.1 INGREDIENTS

Salt 97,3%, dehydrated black summer truffle (*Tuber aestivum Vitt.*) 1,5%, flavouring.

2.2 ELENCO ADDITIVI

No additive added.

2.3 NUTRITIONAL VALUES 100 g

Energy 39 kJ - 9 kcal

Fats 0,9 g

of which saturates 0 g

Carbohydrates 0 g

Of which sugars 0 g

Proteins 00 g

Salt 94,9 g

3. CHARACTERISTICS OF THE FINAL PRODUCT

3.1 ORGANOLEPTIC CHARACTERISTICS


COLOUR	light grey with dark pigments
SMELL	intense of truffle
FLAVOUR	pleasant
GRANULOMETRY	fine

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VIA FAUSTANA ,44 – 06039 BORGIO TREVI (PG)

Tel. +39-(0)742/381678 Fax +39-(0)742/78333

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3.2 CHEMICAL AND PHYSICAL CHARACTERISTICS

PARAMETRI	UNIT OF MEASUREMENT	VALUE	VALUE
Net weight	ml/package	100 g	1.000 g
pH		> 5,5	> 5,5

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 18 months 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

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- the brand of the company and the office of the production plant
- list of the ingredients
- net weight
- 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 jar	Pouch
CAPACITY OF THE CONTAINER	106 ml	/
NET WEIGHT	100 g	1.000 g

7.2 PACKING

	Glass jar 130 g	Pouch 1.000 g
TYPE	Shrik-wrap package	Cardboard carton
PIECES PER PACKAGING	12	10
PACKING WEIGHT	3,2 kg	10,4 kg

7.3 PALLETISATION


	Glass jar 100 g	Pouch 1.000 g
TYPE	Europallet: 80x120	Europallet: 80x120
PACKINGS PER LAYER	19	11
PACKINGS PER PALLET	114	44

8. IDENTIFICATION OF THE PRODUCT

PRODUCT	CODE OF PRODUCT	CODE OF PRODUCT USA	EAN CODE
Black truffle salt 100 g	ITTR0268	ITTR0080	8008348004560
Black truffle salt 1.000 g	ITTR0087	ITTR0087	/

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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 SALT	
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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