

	Product Specification Sheet	Version: 05/2024
--	-----------------------------	------------------

Code: 80173
Product Name: Salt based condiment with winter truffle

Presentation:
100 g jar

Packaging:
Cardboard box with dimensions of 23,7x15,2x8,7cm with 6 units. Net weight: 0,6kg. Approx. Gros weight: 1,75kg

Palletizing:
Without palletizing

Storage, transport and distribution conditions:
Store in a cool, dry place away from moisture and a source of light and heat.



Product description:
Salt-based seasoning fand freeze-dried winter truffle in a 100 g jar

Ingredients:
Sea salt 96.7% (salt, anti-caking agent: E535), black truffle 2% (Tuber melanosporum Vitt.), flavors.

Intended use:
To be used with meat fillets, eggs and omelettes, risotto and pasta, potatoes and vegetables, sushi, foie grois, cheese, fish, vinaigrette and sauce.

Shelf life:
24 months.

Possible origins:
Europa

Organoleptic characteristics:
White with brown to black markings color, fine ground sea salt with freeze-dried black truffle marker. Smell and flavor of salt and winter truffle.

Physicochemical parameters:
Does not contain allergens, nor GMOs. (Regulation 1169/2011). This product may have had processes outsourced by a Laumont Truffles supplier.

Microbiology:		
E.Coli	Salmonella	Listeria monocytogenes
< 1.000 ufc / g	Absence / 25 g	-
Aerobic mesophilic bacteria	Enterobacteria	Clostridium perfringens
-	< 1.000 ufc / g	-
Fungi and yeasts		
-		
Chemical contaminants:		
Lead	Cadmium	Mercury
≤ 1 mg/kg	≤ 0,50 mg/kg	≤ 0,10 mg/kg
Regulation (EC) No 2023/915 and successive		
Phytosanitary yeast	Radiactivity	
Regulation (EC) No 396/2005 and successive	-	Regulation (EC) No 733/2008 and successive

EAN13	
EAN14	
HS code	25010099
Lot/Batch:	XNNZZYYYY X:corresponding to the chronograph of production orders NN: Fabrication day ZZ: Manufacture month YYYY: Manufacture year

Nutritional information	In 100 g
Nutritional value	42/10 kJ/Kcal
Total fat	0,0 g
Of which saturated	0 g
Carbohydrates	1,5 g
Of which sugars	0,1 g
Proteins	0,6 g
Salt (NaCl)	96,7 g