

<u>Our article number:</u>	BDO2625
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<u>Supplier:</u>	R. Van Hove NV
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<u>Product Name Dutch:</u>	Zwarte zomertruffelsaus 90 g
<u>Product Name French:</u>	Sauce de truffe d'ete noire 90 g
<u>Product Name English:</u>	Minced black summer truffle sauce 90 g
<u>Description Product Dutch:</u>	Tartufata
<u>Description French:</u>	Tartufata
<u>Description Product English:</u>	Tartufata
<u>Brand name:</u>	Bosco D'Oro
<u>Custom code (8 digits):</u>	20039010
<u>VAT:</u>	6%

<u>Storage conditions in warehouse:</u>	ambient
<u>Stocking conditions on product Dutch:</u>	
<u>Stocking conditions on product French:</u>	
<u>Stocking conditions on product English:</u>	
<u>Country of Provenance:</u>	Italy

Logistical data:

	length in cm	Width in cm	Heigth in cm	Gross weight in kg	Net weigth in kg	Drained weigth in kg
Piece	5,500	5,500	6,000	0,189	0,090	
Carton	24,500	18,600	7,500	2,368	1,080	
Pallet	120,000	100,000	90,000	593,000	259,200	

<u>Pieces per carton:</u>	12
<u>Cartons per layer:</u>	24
<u>Layers per pallet:</u>	10

<u>EAN Piece:</u>	8032680690112
<u>EAN carton:</u>	28032680690116

<u>Languages present on piece:</u>	Dutch, French
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Organoleptic description:

<u>Color:</u>	black
<u>Taste:</u>	typical
<u>Texture:</u>	solid
<u>Smell:</u>	typical

Ingredients:

<u>Ingredients Dutch:</u>	zwarte zomertruffel (Italiaanse Tuber aestivum Vitt.), olijfolie extra virgin (EU), zout, bouillonblokje, zwarte truffel aroma.
<u>Ingredients French:</u>	truffe noire d'été Tuber aestivum Vitt. italienne), huile d'olive extra vierge (UE), sel, bouillon, arôme de truffe noire.
<u>Ingredients English:</u>	black summer truffle (Italian Tuber aestivum Vitt.), extra virgin olive oil (EU), salt, stock cube, black truffle aroma.
<u>Ingredients German:</u>	schwarzer Sommertrüffel (ital. Tuber aestivum Vitt.), natives Olivenöl extra (EU), Salz, Brühwürfel, schwarzes Trüffelaroma.

Nutritional values:

<u>Type meal:</u>	Unprepared	
<u>Values per:</u>	100	g
<u>Energie:</u>	779	Kj
<u>Total Fats:</u>	17,6	g
<u>of which saturated fats:</u>	1,83	g
<u>Monounsaturated fats:</u>		g
<u>Polysaturated Fats:</u>		g
<u>Carbohydrates:</u>	1,8	g
<u>of which sugars:</u>	0,3	g
<u>Fibers:</u>	3,2	g
<u>Proteins:</u>	4,2	g
<u>Salt:</u>	0,96	g

Allergens:

	Select
Gluten wheat	Not mentioned on label piece
Gluten rye	Not mentioned on label piece
Gluten barley	Not mentioned on label piece
Gluten Oats	Not mentioned on label piece
Gluten other	Not mentioned on label piece
Milk	Not mentioned on label piece
Lactose	Not mentioned on label piece
Mustard	Not mentioned on label piece
Soy	Not mentioned on label piece
Sesame seeds	Not mentioned on label piece
Peanuts	Not mentioned on label piece
Lupin	Not mentioned on label piece
Sulphites	Not mentioned on label piece
Treenuts almonds	Not mentioned on label piece
Treenuts hazelnuts	Not mentioned on label piece
Treenuts walnuts	Not mentioned on label piece
Treenuts cashew	Not mentioned on label piece
Treenuts pecan	Not mentioned on label piece
Treenuts brasil	Not mentioned on label piece
Treenuts pistache	Not mentioned on label piece
Treenuts macadamia	Not mentioned on label piece
Treenuts other	Not mentioned on label piece
Celery	Not mentioned on label piece
Eggs	Not mentioned on label piece
Molluscs	Not mentioned on label piece
Crustacean	Not mentioned on label piece
Fish	Not mentioned on label piece

Packaging information:

Packaging piece	glass pot
Packaging box	cardboard box

How to use the product/cooking instructions:

<p><u>How to use/cooking instructions Dutch:</u></p>	
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<u>How to use/cooking instructions French:</u>	
<u>How to use/cooking instructions English:</u>	

Chemical analyses:

PH	
% acidity	
amount of free water	
Brix (amount of sugar)	
Degree alcohol	

Microbiology:

	<u>Minimum cfu/g</u>	<u>Maximum cfu/g</u>	<u>Target</u>	<u>Method of analyzing</u>
<u>Total plate count</u>				
<u>Yeasts</u>				
<u>Moulds</u>				
<u>Salmonella</u>				
<u>Listeria monocytogenes</u>				
<u>Staphylococcus aureus</u>				
<u>Bacillus cereus</u>				
<u>Enterobacteria</u>				
<u>E. coli</u>				
<u>Sulphite reducing clostridia</u>				

Labels:

<u>Type Label</u>	yes or no
<u>EU organic</u>	No
<u>Agriculture biologique</u>	No
<u>Fairtrade</u>	No
<u>Kosher</u>	No
<u>Halal</u>	No
<u>Oxfam</u>	No
<u>Vegan</u>	No
<u>Vegi</u>	No

Has radiation been applied to the product and if yes to which ingredient:	No
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Does the product contains heavy metals and if yes which:	No
Is the product conform EU an Belgian legislations concerning the presence of Pesticides:	Yes
Is the product GMO free conform EU1829 and EU 1830/2003 legislation):	Yes
Is the product conform EU legislation (EU 1881/2006) concerning other contaminants:	Yes
Is this product suitable for human consumption:	Yes
Is the product conform all relevant European and Belgian laws:	Yes
Date:	18/11/2022