



Product Name	BLACK TRUFFLE SAUCE 500g	Code	33203
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Producer	SABATINO ITALIA SRL
Legal Head Office	Via G. Spontini n°22 int 1 - 00198 Roma – Italia
Manufacturing site	Via dello Scalo 23, 05026 - Montecastrilli – Terni
Contacts	TEL +39 0744 940187 FAX +39 0744 943088 info@sabatinotartufi.com
Web site	www.sabatinotartufi.com
VAT	IT11889481005
Company Quality Certification	BRC grade AA+

Ingredients	Champignon mushrooms (Agaricus Bisporus) 56%, extra virgin olive oil, black olives, Black summer truffle (Tuber Aestivum Vitt) 5%, aroma, porcino mushrooms extract (Boletus Edulis), salt.	
Shelf-Life	48 Months	
Net weight	500g	
Storage	Room temperature	
Storage conditions after opening	Once opened, store at 4°C, and consume within 5 days	
Process	Sterilization	
Label	Each product package/box provides description, ingredients, net weight, lot number, shelf life, company name of the producer.	Reg. UE 1169/2011
System quality control, security, tracking	Working process is managed through the HACCP principles implementation.	Reg. (CE) 178/2002 Reg. (CE) 852/2004
Country of origin	Italy	
GMO	The product does not contain GMO	Reg. (CE) n.1829/2003 Reg. (CE) n.1830/2003
Flavour	Present	Reg. CE 1334/2008

Ionizing Radiations	The product is not subjected to any kind of treatment with use of ionizing radiations	Reg. (CE) n.1999/2/CE Reg. (CE) n.1999/3/CE
Packaging	Primary packaging: glass jar Secondary packaging: carton box	Reg. (CE) n. 10/2011 Reg. (CE) n. 1935/2004 Reg. (CE) n. 2023/2006 D.M. 21/03/1973 e S.M.I.
Recycling Instructions	Jar – GL 70 – Glass Cap – C/FE 91 – Metal	

ORGANOLEPTIC CHARACTERISTICS AND PHYSICO-CHEMICAL	
Smell	Typical
Flavour	Typical
Colour	Brown
Appearance	Cream

MICROBIOLOGICAL PARAMETERS		
PARAMETERS	VALUE	METHOD
CBT	U.F.C /g < 10	ISO 4833-1:2003
enterobacteria	U.F.C /g < 10	ISO 21528-2:2004
Sulfite reducer clostridia	U.F.C /g < 10	ISO 15213:2003
Bacillus cereus	U.F.C /g < 10	UNI EN ISO 7932:2005
Salmonelle	Absent in 25 gr	ISO 6579:2002 + Adm 1:2007
LysteriaMonocytogenes	Absent in 25 gr	UNI EN ISO 11290:1:2005
E. Coli	U.F.C /g < 10	ISO 16649-2:2001
Molds and yeasts	U.F.C /g < 10	ISO 21527-1:2008

Nutritional value	100 gr
ENERGETIC VALUE(Kcal/Kj)	203,5/851,44
Total fats (g/100g)	19,26
Saturated (g/100g)	3,20
Trans (g/100g)	0
Carbohydrate (g/100g)	3,19
Sugar (g/100g)	0
Protein (g/100g)	2,68
Dietary fiber (g/100g)	3,14
Sodium	752mg

ALLERGENS	ABSENCE	PRESENCE	PRESENCE ON THE SITE
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their	Yes	No	
Shellfish and shellfish based products	Yes	No	
Eggs and eggs based products	Yes	No	
Fish and fish based products	Yes	No	
Peanuts and peanuts based products	Yes	No	
Soy and soy based products	Yes	No	Yes
Milk and milk based products	Yes	No	Yes
Nuts: i.e. almonds (<i>Amigdalus communis</i> L.), hazelnuts (<i>Corvlus avellana</i>), walnuts (<i>Juglans regia</i>), cashew nuts (<i>Anacardium occidentale</i>), pecans [<i>Carya illinoiesis</i> (Wangenh) K. Koch], Brazil nuts (<i>Bertholletia excelsa</i>), pistachio (<i>Pistacia vera</i>), Queensland nuts (<i>Macadamia ternifolia</i>) and derivatives.	Yes	No	
Celery and celery based product	Yes	No	
Mustard and mustard based products	Yes	No	
Sesame seeds and sesame seeds based products	Yes	No	
Sulphur dioxide and sulphites in higher concentration than 10mg/kg o 10 mg/l expressed as SO2	Yes	No	
Molluscs and mollusc based products	Yes	No	
Lupins and lupin based products	Yes	No	
Cross Contamination	Yes	No	