PRODUCT NAME: TRUFKA
Transformed Truffle Product

DESCRIPTION: Pescaviar has developed, from tuber indicum truffles, a unique product that consists of little "pearls" of 3mm diameter, creamy texture and pearlescent brown colour. With an exquisite taste and an intense flavour it is the perfect ingredient for any kind of recipe.

REV. 01 (01-04-2009)

INGREDIENTES

Water, Tuber indicum truffle (35%), Sunflower oil, Potato starch, Salt, Lemon juice, Acidity regulator E-330(citric acid), Spices, Wine, Stabilizer E-415 (xanthan gum), Vinegar, Aroma, Antioxydant (tocopherol-rich extract).

PHYSICAL AND QUIMICAL CHARASTERISTICS

ENERGY VALUE	37/Kcal/241 kjul in 100g
PROTEINS (gross) – Kjeldahl Method	0,6 %
INSOLUBLE CARBOHYDRATES	6.3%
CHOLESTEROL - Boehringer Mannheim Method	8 mg/kg
FAT (gross)	4,1 %

MICROBIOLOGICAL CHARACTERISTICS

Complying with the microbiological parameters mentioned in the Spanish law in force (Order 08/02/1991):

Rcto. Aerobios mesófilos	< 1x 10^5 u.f.c./gr.
Coliformes	< 10^2 u.f.g. /gr.
Salmonella-Shigella	absence/25 gr.
E.coli	absence/g
Staphyloccocus aereus	<10^2 u.f.c./g
Listeria monocytogenes	absence/ 25gr.
Ph	<4,5

SHELF LIFE: 12 months

PRESERVATION TEMPERATURE: +5ºC - +10 ºC.

LOGISTICS

PRODUCT	*EAN CODE*	*DUN CODE*	*UNITS/CARTON*	*CARTONS/PALET*
Trufka 55g	842761000 086 2	1842761000 086 9	12	464

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