



Plantin	 PLANTIN L'ART DE LA TRUFFE DEPUIS 1930	Specification Data Sheet	 PLANTIN L'ART DE LA TRUFFE DEPUIS 1930	Date of creation
		Product		20/02/2018
Specification Data Sheet	Truffle paste (PPATTCN)			Date of modification
				25/06/2019

Ingredients:

Truffles (*Tuber indicum*) 70%, Extra virgin olive oil, Truffle juice, Natural aroma, Salt

Storage conditions:

BBD : 24 months - Keep in a dry and cool place

After opening, keep refrigerated and use within a few days

GMO et ionisation:

This product doesn't contain and isn't derived from GMO (According the 1829/2003/CE Regulation) and it isn't subject to the labeling and traceability rules defined by the 1830/2003/CE Regulation.

This product hasn't be treated by ionizing radiation and isn't derived from ionized products.

Allergens:

This product doesn't contain any major allergen (According to the EU regulation 1169/2011)

May contain traces of : Milk, Mustard, Egg

Organoleptic characteristics:

Color	Smell	Taste	Aspect
Black	Caracteristic of truffles	Caracteristic of truffles	Pasty

Nutrition facts:

Per 100g of product

Energy	235 kcal	965 kJ
Fats	22,3 g	
of which Saturated	2,7 g	
Carbohydrates	1,1 g	
of which sugars	0,2 g	
Proteins	2,8 g	
Salt	2,4 g	

Microbiological characteristics:

Appertized product. Validation of the microbiological quality by stability test (Incubation 7 days in 37°C and 55°C)

Packaging:

Item code	Gencode	UVC		PACKING		
		Net weight	Primary packing	Packing	Weight (kg)	Size (LxHx) (cm)
PPATTCN280G	3237850902346	280g	Jar	6	3	23,6x16x9,6
PPATTCN120G	3237850903428	120g	Jar	6	2	21,8x14,8x6,4