



Data sheet	FT/MOL/219/A
03/10/2023	MAJ : -

Flavor Pearls® - Truffle

Pasteurized preparation truffle flavour

Ingredient list
Water; natural flavour (gluten), flavour truffle (EU/non EU) 2%; firming agent : calcium chloride; gelling agent: sodium alginate ; colouring agent : squid ink (squid ink, water, salt, thickener: cellulose gum) ; acidifier: acetic acid.

Allergens
Mollusc, gluten

Description			
Manufacturing	Ionization	GMO	Storage and shelflife
France	No	No	15 months at room temperature. After opening, keeps 5 days between 2 and 6°C

Using conditions
Flavor pearls are pearls of jellified seaweed with a liquid center. An amazing "explosion in the mouth" effect! These rare pearls will add a delicious touch of exclusivity to your meals! In your cocktails, in your salads, ad decoration for all types of desserts...

Nutrition facts value / 100g				
Energy	Fat <i>Of wich saturated fats</i>	Carbohydrates <i>Of which sugars</i>	Proteins	Salt
30 Kj 7 Kcal	0 g 0 g	0 g 0 g	0,9 g	3,1 g

Organoleptic characteristics			
Colour	Smell	Taste	Texture
Dark	Truffle	Truffle	Gellified skin with liquid heart

Bacteriological characteristics				
Aerobic mesophilic flora	Total coliforms	Yeast	Molds	Listeria
<1 000 ufc/g	< 100 ufc/g	<10 ufc/g	<10 ufc/g	Absence in 25g

Packing										
Unit				Pack			Pallet			
Product code	Gencode	Weight	Primary packing	Number unit/cases	Gross weight/k	Size (LxI xH) in mm	Number cases/palle	Number of layers	Average height in mm	Pallet weight in kg
4978 (CLT)	3467740045505	50g	Verrine	12	2	223x148x86	300	12	1232	630
4977 (PS)	3467740045512	200g	Verrine	6	2,2	212x139x90	290	10	1100	668



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 La Bretagne, notre nature

