




Plantin	 PLANTIN L'ART DE LA TRUFFE DEPUIS 1930	Specification data sheet	 PLANTIN L'ART DE LA TRUFFE DEPUIS 1930	Creation date
		Product		01/12/2016
Specification data sheet	Extra Fresh black truffles (THF)		PLANTIN L'ART DE LA TRUFFE DEPUIS 1930	Modification date
				20/10/2022

Common names:

Black truffles - Perigord truffles

Ingredients / Specie :

Tuber melanosporum

Process Informations:

Each truffle is cleaned, brushed and cut in order to check the maturity and quality.

Conservation conditions:

At reception, open the bag. Place the truffles in a hermetic box with absorbing paper and change the paper every two days.

This allows to preserve the truffles approximately one week.

It's also possible to freeze the truffles in a freezer bag. Frozen truffles must be incorporated frozen in preparations.

Nutrition facts:

Per 100g

Energy	77 kcal	322 kJ
Fats	< 0,5 g	
	of which Saturated	< 0,1 g
Carbohydrates	12,1 g	
	of which sugars	0,2 g
Proteins	6,5 g	
Salt	0,02 g	

GMO and 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)

Packaging:

Item code	Gencod	UVC		
		Net weight	Aspect	Primary packaging
100000 (THF)	3237850000011	Per kg	Whole	Microperforated sealed bag
100005 (THF)	3237850000066	1kg	Whole	Microperforated sealed bag
100004 (THF)	3237850000059	500g	Whole	Microperforated sealed bag
100006 (THF)	3237850000073	100g	Whole	Microperforated sealed bag
100007 (THF)	3237850000080	25g	Whole	Microperforated sealed bag