



PRODUCT SPECIFICATION

Rev. 04
12/12/2016
PAG. 1 / 2

Mod. 033

Product

SALT FLAVOURED WITH TRUFFLE



Code:

CSC1504

Ean Code:

Net Weight:

100 g

Drained Weight:

Gross Weight:
(packaging included)

206 g

Jar details

glass jar ml 106
Twist Off deep cap
cm 2,4x2,3h

Product
description

Salt with pieces of "Tuber aestivum".

How to use

To season grilled fish and meat or egg à la coque. To garnish and season focaccia, bread, vegetable flan and omelette.

Allergens
in the product

absent

GLUTEN FREE

INGREDIENTS

Italian salt, dried black truffle (Tuber aestivum) 1%, flavouring.

The product does not contain Genetically Modified Organism (GMO free)

PHYSICAL AND CHEMICAL PARAMETERS

RESIDUAL HUMIDITY <0,80

BACTEREOLOGICAL CHARACTERISTICS

Total coliforms: absent/g
Stafilococcus p.p.: absent/g
Salmonella: absent/25g

ORGANOLEPTIC CHARACTERISTICS

Colour: white with black pieces
Smell: typical
Taste: mellow

STORAGE CONDITIONS

To store in a dry place at a temperature not exceeding 28°C.

Shelf life

from the production date: 24 months
guaranteed at the departure: 16 months

AUTHORIZED PERSON

Sarotto Paola (RGQ)

update of

22/06/2022



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CARTON (CRT) cm 20x14x14h

	Wooden pallet cm 120x80	Plastic pallet cm 120x80	Plastic pallet cm 120x100
Pieces x CRT	12	12	12
CRT x pallet	336	336	456
CRT x layer	28	28	38
Layers x pallet	12	12	12
Gross weight of the pallet	908	895	1212

Nutritional values

TABLE EUROPEAN VERSION

TABLE AMERICAN
VERSION

TABLE CANADIAN VERSION

NUTRITIONAL VALUES
FOR 100g OF PRODUCT

Energy	kJ	kcal
	0	0
Fat	0	g
of which saturates	0	g
Carbohydrate	0	g
of which sugars	0	g
Fibre	0	g
Proteins	0	g
Salt	97,2	g

AUTHORIZED PERSON Sarotto Paola (RGQ)

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