



# PRODUCT SPECIFICATION

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

Mod. 033

Product

OLIVE OIL FLAVOURED WITH TRUFFLE



Code:

CSC590

Ean Code:

Net Weight:

100ml

Drained Weight:

Gross Weight:  
(packaging included)

390ml

Details

bottiglia in vetro  
elisir ml 100  
cm 5x2,5x21,5h

Product  
description

Olive Oil flavoured with truffle Tuber Aestivum.

How to use

To season pasta, rice and raw meat

Allergens  
in the product

Absent

## INGREDIENTS

Olive oil, black truffle (Tuber aestivum) 1%, flavouring.

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

## PHYSICAL AND CHEMICAL PARAMETERS

Acidity max: 1,0

## BACTEREOLOGICAL CHARACTERISTICS

The possibility of uncontrolled growth of micro organisms is null, since almost negative the content of water in the edible Oils and practically lacking the organic substances essential for a bacteriological growth.

## ORGANOLEPTIC CHARACTERISTICS

Colour: yellow with truffle slices

Smell: truffled

Taste: truffled

## STORAGE CONDITIONS

To store in a dry place at a temperature not exceeding 28°C. Store in an upright position

Store in a cool and dry place away from light and heat sources.

Shelf life

from the production date: 24 months

guaranteed at the departure: 18 months

AUTHORIZED PERSON

Ferrero Ivana (RGQ)

update of

22/06/2022



# PRODUCT SPECIFICATION

Rev. 04  
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PAG. 2 / 2

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Product

**OLIVE OIL FLAVOURED WITH TRUFFLE**

Selling unit

CARTON (CRT) cm 23x13,5x23h

	Wooden pallet cm 120x80	Plastic pallet cm 120x80	Plastic pallet cm 120x100
Pieces x CRT	12	12	12
CRT x pallet	336	336	350
CRT x layer	28	28	35
Layers x pallet	12	12	10
Gross weight of the pallet	1515	1502	1564

## Nutritional values

TABLE EUROPEAN VERSION

TABLE AMERICAN  
VERSION

TABLE CANADIAN VERSION

NUTRITIONAL VALUES  
FOR 100g OF PRODUCT

Energy	<b>kJ</b>	<b>kcal</b>
	3663	891
Fat	99	g
of which saturates	16	g
Carbohydrate	<0,5	g
of which sugars	0	g
Fibre	<0,5	g
Proteins	<0,5	g
Salt	0	g

AUTHORIZED PERSON Ferrero Ivana (RGQ)

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22/06/2022