



Produced and packaged by:

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TECHNICAL SHEET

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			DENOMINATION: FETTINE DI TARTUFO NERO ESTIVO <i>SLICED SUMMER BLACK TRUFFLE</i>			
INGREDIENTS:			SLICED SUMMER BLACK TRUFFLE (Tuber Aestivum Vitt.) 50%, OLIVE OIL 48%, SALT 1%, ARTIFICIAL TRUFFLE SCENT 1%.			
NUTRITIONAL VALUE			Energy: 759kJ – 184Kcal; Fat: 16,22g which Satures: 1,47g; Carbohydrate: 2,16g which Sugars: 0,26g; Fiber: 4,82g; Protein: 4,93g; Salt: 0,68g			
ALLERGENE			No presence			
INTENDED USE			No Limitation, All Categories Of Consumers.			
METHOD OF PACKAGING:			Sterilisation And Sealed Jar.			
OFFICE OF MARKETING:			The Product Is Distributed To Organized Distribution, Restaurants, Canteens.			
METHOD DISTRIBUTION			By Courier.			
SIZE:						
Internal Code	Pieces for box	Package Material	Net Weighth item	Gross Weight item	Gross Weight Box	BarCode
AE30	12/24	Glass	30g	100g	1,500Kg/2,350Kg	8032680 69052 5
AE90	12	Glass	90g	190g	2,450Kg	8032680 69054 9
AE180	12	Glass	180g	325g	4,33Kg	8032680 69050 1
AE500	6	Glass	500g	800g	4,900Kg	803268 069093 8
PRESERVATION:			The Product Should Be Stored At Room Temperature Before Opening, After Opening, Add Olive Oil And keep In The Refrigerator for 20 days max.			
WAY OF USE:			Ideal As A Seasoning For Appetizers, First Courses And Fine Meats.			
SHELF LIFE:			3 (Three) Years.			
TYPICAL OF THE PRODUCT			Compliance Requirements For Sanitary And Tasting.			