



Frantoio Oleario
Lucchi e Guastalli
Santo Stefano di Magra
La Spezia

TECHNICAL DATA SHEET

Data version: March 2023

Product: WHITE TRUFFLE SEASONING

Code: B 10 TAR
EAN Code: 8015744000973

General informations:

Laboratory and Safety Manager Dr. Agr. Marco Lucchi – 0039-333-8520734

Production and Packaging plant: Via Vincinella13/6, 19037 Santo Stefano di Magra, SP

General product features:

Product type: Seasoning based on extra virgin olive oil

Method of use: high calorie food, ingredient, condiment

Composition (Ingredients): Extra virgin olive oil, White truffle (*Tuber magnatum pico*) 0.2%
(equal to 1% of fresh product, natural truffle aroma)

Storage methods: at ambient T, away from direct light and heat sources.

Allergens: absent

Product Features:

appearance: oil with visible truffle slivers

consistency: thick liquid, typical of the product

Hygiene-health self-control the analysis procedures of the critical points of production (HACCP) are activated and the self-control manual is drawn up and updated.

Palletizzazione:

bottle 100 ml	imballo primario					imballo secondario					pallettizzazione						
	Product dimension			Gross weight	Net volume	Box dimension			Box weight	pieces per box	boxes per plane	pieces per plane	planes per pallet	boxes per pallet	pieces per pallet	h euro pallet	Pallet weight
	L1	L2	h			L1	L2	h									
	mm	mm	mm	g	ml	cm	cm	cm	kg	n°	n°	n°	n°	n°	n°	cm	kg
	42	42	155	260	100	18	21,5	18	5,3	20	22	440	8	176	3520	159	947,8

The food safety manager

Dott. Agr. Marco Lucchi