

Sandhurst Fine Foods 4-6 Kiama Street,

Miranda NSW 2228 Australia E:info@sandhurstfinefoods.com.au T:+61 2 9522 4522 | F: +61 2 9522 4139

www.sandhurstfinefoods.com.au

DATE: 11/11/2024

PRODUCT SPECIFICATION: Jimmy Tartufi Truffle Paste 6x500g

PRODUCT CODE: TRUFF500

COUNTRY OF ORIGIN: Italy

INGREDIENTS: Cultivated Mushrooms (*Agaricus bisporus*), Summer Truffle Juice (Water, Summer Truffle (*Tuber aestivum Vittard*)) (26%), Extra Virgin Olive Oil, Sunflower Seed Oil, Grated Bread (Soft **Wheat** Flour, Water, Salt, Brewer's Yeast

(Gluten)), Summer Truffle (Tuber aestivum Vittad) (2%), Salt, Natural Flavour, Parsley, Garlic.

PERCENTAGE OF AUSTRALIAN INGREDIENTS: 0%

WEIGHT DECLARATION: Net Weight: 500g, Drained Weight: NA

PACKAGING: 500 g x 6

SHELF LIIFE: 1095 days

SHELF LIFE AFTER OPENING: Refrigerate after opening and consume within 7 days.

RECOMMENDED STORAGE CONDITIONS: Store in a cool and dry place.

MANDATORY WARNING & ADVISORY STATEMENT: Contains Wheat, Gluten

NUTRITION INFORMATION: Servings per package 33, Serving size: 15g

	Average per serve	Average qty per 100g
Energy	153kJ	1020 kJ
Protein	LESS THAN 1 g	2.4 g
Fat, total	3.6 g	24.3 g
Saturated	LESS THAN 1 g	3.3 g
Carbohydrate	LESS THAN 1 g	3.0 g
Sugars	0 g	LESS THAN 1 g
Sodium	72 mg	480 mg

^{*}Information is based on average values.



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1. PHYSICAL:

a. Taste: Typical characteristic taste of summer truffle.

b. Smell: Typical characteristic smell of summer truffle with no off smell.

c. Colour: Dark Brown colour.

d. Texture: Thick Paste.

2. CHEMICAL

a. pH: 5.6 - 6.5b. Salt: 1.2%

3. MICROBIOLOGICAL

a. E. coli: <10 cfu /g

b. Yeasts & Moulds: <10 cfu /g

c. Salmonella: Not detected /25g

d. Listeria: Not detected /25g

e. B.Cereus: <100 cfu/g

4. ALLERGENS: Yes, contains Wheat, Gluten

5. HALAL: Yes

6. GMO Free? Yes

7. Suitable for vegan: Yes