



TRUFFLES (Fresh/Frozen/Dried)

impurities max. 2%/Organic impurities (of vegetable origin) max. 0,02%.

- **Colour:** A deviation of up to 10% of color is accepted

*a maximum of 15% of fungi not satisfying the end-product requirements specified is allowed

DESCRIPTION

- **Product:** several hypogeous fungi, round, warty and irregular in shape that vary in size according to the variety, carefully handled and of good quality
- **Product Category:** fresh, frozen, dried
- **Commercial name:** truffles
- **Net weight:** according to clients
- **Country of origin:** Romania
- **Technological flow:** harvesting, cleaning impurities and sorting, grading / sorting by size, packaging
- **Intended use:** for direct consumption and / or food products
- **Ingredients:** 100% truffles (*Tuber spp.*)

SPECIFICATIONS

- **Variety:** wild flora (*Tuber spp.* and *Choiromyces meandriformis*)
- **Processing:** manual
- **Texture:** firm and fresh
- **Taste and flavor:** nutty and somewhat woody with a slight mushroom taste
- **Color:** Depending on the truffles variety, the outer shell color is dark, bluish - black, brownish black, violaceous or white.

PHYSICAL PARAMETERS

- **Size:**
 - min. 20 g for Extra Class
 - min. 10 g for Class I
 - min. 5 g for Class II

*For all classes: 10 % by weight of truffles not satisfying the requirements as regards sizing are accepted

- **Quality characteristics:**
 - **Fresh truffle:** Traces of worms max. 6%, including not more than 2% serious damage/Fragments derived from handling <2%/ Mineral impurities max. 1%/Organic impurities (of vegetable origin) max. 0,3%.
 - **Frozen truffle:** Traces of worms max. 6%, including not more than 2% serious damage/Fragments derived from handling <2%/ Mineral impurities max. 0,2%/Organic impurities (of vegetable origin) max. 0,02%.
 - **Dried truffle:** Traces of worms max. 20%, including serious damage/Fragments derived from handling <2%/ Mineral

CHEMICAL PARAMETERS

- **Moisture content:** ≤ 80%
- **Preservatives:** N / A *
- **Heavy metals:**
 - Cd max. 0,10 mg/kg
 - Pb max. 1,00 mg/kg
- **Pesticide residues:** N/A
- **Radioactivity:** N/A
- **Allergens:** potentially allergenic product

MICROBIOLOGICAL PARAMETERS

- **Salmonella spp.:** absence in 25g
- **E. Coli:** < 20 – 100 cfu/g
- **Listeria monocytogenes:** ≤ 100 cfu
- **Staphylococcus aureus** < 20-100 cfu/g

NUTRITION FACTS

| NUTRIENTS | VALUES/100g |
|-------------------|-------------|
| Calories (kcal) | 284 |
| Protein (g) | 9 |
| Total Fat (g) | 0.7 |
| Carbohydrates (g) | 73 |
| Sodium (mg) | 35 |
| Fiber (g) | 70 |

PACKAGING

- **Direct contact:** according to clients

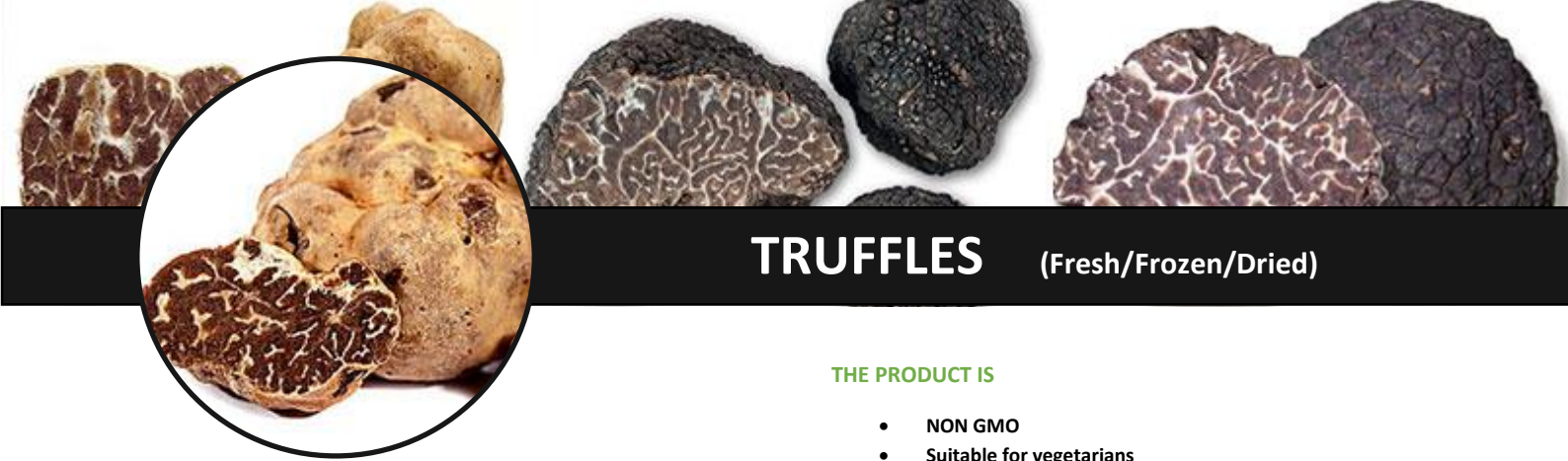
LABELING

- **Producer**
- **Net weight**
- **Date of production**
- **Lot**
- **Specie**
- **Shelf Life**

It can be add more labels based on customer requirements, but they do not replace the main / original label. Secondary label content shall be established by the client.



Management al calității
Management de mediu
ISO 9001
ISO 14001
www.dekroseal.com



TRUFFLES (Fresh/Frozen/Dried)

GENERAL INFORMATION:

- **Harvesting period:** november - march
- **Processing period:** november - march

STORAGE:

- **Temperature:** 0 - 5° C (fresh and dried)/ - 22 °C (frozen)
- **R.H.:** 90-95 %
- **Shelf Life:** 20 to 30 days (fresh)/10 months frozen/24 months dried

Storing must be done in a clean, cool, dark place and at the distance of strong odors, grain or other sources of contamination.

THE PRODUCT IS

- **NON GMO**
- **Suitable for vegetarians**
- **Suitable for vegans**

CERTIFICATIONS

- **RO- ECO – 008:** collecting, processing and sale of products from the wild flora
- **HACCP - Codex Alimentarius/ ISO 9001:2008/ ISO 14001:2004 - DEKRA Certification GmbH:** collecting, processing, preservation, storage and transportation of medicinal plants, fruits and mushrooms

*N/A - not applicable



Management al calității
Management de mediu

ISO 9001
ISO 14001

www.dekroseal.com