



House of Tartufo SRL

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PRODUCT TECHNICAL DATA SHEET

Butter Condiment with Bianchetto Truffle 6%

FINISHED PRODUCT

GENERAL INFORMATION

TPOLOGY

Dairy product, sterilised.

SHELF LIFE

36 months

PACKAGING

Glass jar (80, 160, 450 g).

LABELLING

D.Lgs. 109/1992 e Reg. UE 1169/2011

GMO & IRRADIATION

None

INGREDIENTS & ALLERGENS

INGREDIENTS

BUTTER (LACTOSE), bianchetto truffle (Tuber borchii, Vittad.) 6%, salt, flavouring.

ALLERGENS

Apart from the allergens stated in CAPITAL LETTERS in the paragraph above, the product does not contain any other allergenic ingredients.

STORAGE & METHOD OF USE

STORAGE INSTRUCTIONS

Store at room temperature, away from light and heat sources. After opening, keep refrigerated between 0 and 4°C and consume within 4-5 days.

METHOD OF USE

Once opened, the product is ready to use.

AVERAGE NUTRITIONAL VALUES (PER 100 G)

Parameter	Value
Energy value	3454 kJ / 840 kcal
Fat	91.70 g
of which saturates	57.40 g

Parameter	Value
Carbohydrate	0.50 g
of which sugars	0.40 g
Protein	0.06 g
Salt	1.10 g

CHEMICAL & MICROBIOLOGICAL CHARACTERISTICS

Parameter	Value
Chemical Characteristics	Heavy metals: < 0.10 ppm
Microbiological Characteristics	Total Bacterial Count (TBC): < 10 CFU/g; Coliforms: < 10 CFU/g; Yeasts and moulds: absent; Listeria monocytogenes: absent in 25 g; Salmonella: absent in 25 g.

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