



## House of Tartufo SRL

Avenue de la Liberte 175  
1080 Bruxelles - Belgium  
VAT: BE1017314026  
admin@houseoftartufo.com

### PRODUCT TECHNICAL DATA SHEET

# Butter Condiment with Summer Truffle 3%

FINISHED PRODUCT

## GENERAL INFORMATION

### TPOLOGY

Dairy product, sterilised.

### SHELF LIFE

36 months

### PACKAGING

Glass jar (80, 160, 450 g).

### LABELLING

Reg. UE 1169/2011

### GMO & IRRADIATION

None

## INGREDIENTS & ALLERGENS

### INGREDIENTS

BUTTER (LACTOSE), summer truffle (*Tuber aestivum*, Vittad.) 3%, 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	3554 kJ / 864 kcal
Fat	94.50 g
of which saturates	59.20 g

Parameter	Value
Carbohydrate	0.60 g
of which sugars	0.50 g
Protein	0.50 g
Salt	1.20 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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