

**BLACK TRUFFLE EXTRA VIRGIN OLIVE OIL**

PACKAGING: Glass bottle 250 ml

**COMPOSITION AND BEST BEFORE**

- **Legal name:** Extra virgin olive oil flavoured with black truffle
- **Ingredients:** 99.8% Olive oil, 0.1% Dehydrated black truffle (*Tuber indicum*), 0.1% Black truffle aroma
- **Best before:** 24 months

**USE AND PRESERVATION**

- **Instructions for use:** This infused olive oil will add a flavourful and special touch to your salads, risotto, pasta and almost any dishes
- **Recommended storage conditions:** Dry, dark, airy and tempered area
- **Conservation conditions:** Dry, dark, airy and tempered area

*Olive oil freeze at temperature below 7°C and white spots appear. It will go back to normal by placing goods at tempered area and the spots disappear after a while. The quality is not affected.*

**TRACEABILITY**

- **Batch number:** 23XXXXXXXX (23 = number of the year; XXXXXXXX = 8 numbers)

**NUTRITIONAL VALUES FOR 100G**

Energy	3 382 KJ - 822 Kcal
Fat	91.4 g
of which saturated	14.4 g
Carbohydrates	0 g
of which sugar	0 g
Protein	0 g
Salt	0 g

**ORGANOLEPTIC CHARACTERISTICS**

- **Color:** Typical of olive oil, yellow to light green
- **Smell:** Usual and normal, typical of olive oil flavoured with black truffle, free from unusual smell
- **Taste:** Usual flavour, typical of olive oil flavoured with black truffle, free from unusual taste
- **Look:** Clear olive oil flavoured with black truffle with a piece of truffle in the bottle

**Wild Mushrooms • Red Fruits**

BORDE SA 'Les Gardelles' BP 4 - 43170 SAUGUES - FRANCE

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## PHYSIC AND CHEMICAL CHARACTERISTICS

- **OGM:** Free from GMO according to Regulations CE n°1829 and 1830/2003
- **Allergens:** Free from allergens according to Regulation CE n°1169/2011
- **Ionization:** Free from ionized products according to Decree 2001/1097

## MICROBIOLOGIC CHARACTERISTICS

Germs	Standard (germs/g)	
	Target	Tolerance
<i>Above mentioned criteria are only valid for dried mushrooms. Microbiological results on dried mushrooms have to be divided by 10 to reach valid values for rehydrated mushrooms</i>		
E. Coli ( <i>Indicative data</i> )	< 10	< 100
Sulphite reducing anaerobic microorganisms ( <i>Indicative data</i> )	< 100	< 1000
Salmonella ( <i>Imperative data</i> )	Negative in 25g	Negative in 25g
Listeria monocytogenes ( <i>Imperative data</i> )	Negative in 25g	Negative in 25g

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**PRIMARY PACKAGING:**

Packaging	Type	Closing	Dimensions			Gross Weight
Glass bottle of 250 ml	Glass bottle	Screw cap	H : 225 mm	D : 50 mm	V : 250 ml	483 g

**SECONDARY PACKAGING:**

Packaging	Items /case	Dimensions			Gross Weight
Glass bottle of 250 ml	6	L : 175 mm	W : 117 mm	H : 240 mm	3.1 kg

**PALLETIZATION:**

Packaging	Cases/packs per layer	Layers per pallet	Cases/packs per pallet	Items per pallet	Dimensions of the pallet			Gross Weight per pallet
Glass bottle of 250 ml	47	5	235	1410	L : 120 cm	W : 80 cm	H : 137 cm	747 kg

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