

Finished Product Specification



Finished Product Name and weight	Truffle Hunter Finished Product Code	Commodity Code (Import & Export)
Black Truffle Pate 170g	BPAT170	20039010
FDA/FCE no. for low acid products	Barcode (Item)	Barcode (Case)
28519	5060650961590	15060650961597

UK Black Truffle Pate 170g BPAT170

A pate made with minced closed cup mushrooms, porcini mushrooms and black summer truffles

PRODUCT IMAGE

FINISHED PRODUCT



PRODUCT JAR SLEEVE



Reference number: a0176

UNIVERSAL LABEL



PACKAGING

Number of units in case = 6



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SECTION 1: SUPPLIER DETAILS

Supplier Details:

Supplier Name	TruffleHunter Ltd		
Address	Lakeside Business Park, South Cerney, Gloucestershire, England, GL7 5XL		
Technical Contact Name	Charlotte Jones Technical Manager	Commercial Contact Name	John Gregson Sales Director
Technical Contact number	+44 (0) 3333 4455 79	Commercial Contact number	+44 (0) 3333 4455 79
Technical email address	technical@trufflehunter.co.uk	Commercial email address	john.gregson@trufflehunter.co.uk
Emergency Contact	John Gregson +44 (0) 7944 183110		

SECTION 2: RAW MATERIALS AND RECIPE

Raw Material	Recipe % Breakdown	Grade <small>List all processing aids/ processing time and temperatures/ state e.g. powder, solid, liquid</small>	Country of Origin
Closed Cup Mushrooms (Agaricus bisporus) & Water	69	Solid (Water – Liquid)	Poland (Water – UK)
Porcini Mushrooms	1.4	Solid	European
Olive Oil	10.75	Liquid	Spain
Extra Virgin Olive Oil	10.75	Liquid	Spain
Black Summer Truffles	6	Solid, Tuber Aestivum	Bulgaria, Hungary, Romania
White Sugar	0.5	Powder	UK
Salt	1	Powder	UK
Black Pepper	0.5	Powder	Vietnam
Black truffle Flavour	0.5	Liquid, artificial	UK

Ingredients List (in descending order)

Ingredients:

Closed Cup Mushrooms (69%), Extra Virgin Olive Oil, Olive Oil, Black Summer Truffles (6%), Porcini Mushrooms (1%), Salt, Sugar, Black Pepper, Black Truffle Flavouring

SECTION 3: NUTRITION

Nutrition	Units	Values
Energy	kJ	685
Energy	kcal	166
Protein	g	4.0

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Fat	g	14.0	
Saturates	g	2.0	
Available Carbohydrate	g	4.7	
Total Sugars	g	<0.5	
Salt	g	1.0	

SECTION 4: MICROBIOLOGICAL STANDARDS

Microorganism	Units	Target	Maximum	Reject	
Total Count 30°C 48hr	cfu/g	<100	1000	>1000	
E. coli	cfu/g	<10	10	>10	
Presumptive Enterobacteriaceae	cfu/g	<100	1000	>1000	
S. aureus	cfu/g	<20	100	>100	
Mould	cfu/g	<100	100	>100	
Yeast	cfu/g	<100	100	>100	
Bacillus cereus	cfu/g	<100	500	>500	
C. perfringens	cfu/g	<10	100	>100	
Salmonella spp D	ND in 25g	ND	ND	Detected	
Listeria spp D	ND in 25g	ND	ND	Detected	

SECTION 5: ORGANOLEPTIC STANDARDS

Quality	Description
Appearance	Mixture of Minced Olives, Mushrooms & Truffle
Colour	Dark Brown
Flavour	Mushrooms with subtle Truffle
Aroma	Mushrooms with subtle Truffle
Texture	Minced Olives, Mushrooms & Truffle

SECTION 6: ALLERGENS

Allergens	Present in the raw material	Present in the same manufacturing line	Present in storage areas only
	Yes/ No	Yes/ No	Yes/ No
1. Celery/ Celeriac and products thereof	No	Yes	Yes
2. Cereals containing gluten and products thereof	No	No	Yes
3. Crustaceans and products thereof	No	No	Yes
4. Eggs and products thereof	No	Yes	Yes

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5. Fish and products thereof	No	No	No
6. Lupin and products thereof	No	No	No
7. Milk and products thereof	No	Yes	Yes
8. Molluscs and products thereof	No	No	No
9. Mustard and products thereof	No	Yes	Yes
10. Nuts (Hazelnuts, Almonds, Walnuts, Pistachios, Pecan, Cashews, Queensland, Macadamia Nuts, Brazil Nuts, Filberts) and products thereof	No	No	Yes
11. Peanuts and products thereof	No	No	Yes
12. Sesame and products thereof	No	No	Yes
13. Soya and products thereof	No	No	No
14. Sulphites and Sulphur Dioxide and products thereof	No	Yes	Yes

Allergen Controls

Description of allergen controls and cross contamination controls in place
Please attach copy of allergen control procedure

*** TruffleHunter employs specific controls designed to avoid contamination and cross contamination within its production processes whilst maintaining storage conditions designed to segregate ingredients with allergen risk.**

SECTION 7: SUITABILITY INFORMATION

	Yes/ No
Suitable for vegetarians	Yes
Suitable for vegans	Yes
Suitable for Kosher diets	No
Suitable for Halal diets	No

SECTION 8: HACCP

HACCP	Yes, in place
Process Flow	Black Truffle Pate 170g is produced on TruffleHunter premises in the UK. The ingredients are mixed together and measured into jars, then cooked in a retort, achieving a f_0 of 10 before being cooled. The jars are stored at ambient temperature before being dispatched.
CCP	Botulinum Cook, 121°C for 10 minutes

SECTION 9: PACKAGING

Material Finished Product	Glass Jar with Cardboard Sleeve
Dimensions Finished Product (L x W x H) mm	75 x 85
Weight (g) Finished product (unit)	Unit 327g. Glass jar 141g. Lid for jar 8g.

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What method of "Tamper evident" sealing is used?	Tamper evident lid and tamper proof label	
Material Of Case	Cardboard Box	
Weight (g) Case (6 in a case)	Case 2065g. Cardboard 103g	
Case Dimensions (Lx W x H) mm	140 x 210 x 75	
Recyclable (Yes/ No)	Finished Product	Case
	Yes	Yes

SECTION 10: STORAGE & TRACEABILITY

SHELF LIFE

Minimum shelf life on dispatch from TH-UK	12	Months	
Shelf Life (opened) <i>Guidance Only</i>	Refrigerate once opened and consume within 1 month	Suitable for freezing (Yes/ No)	No

STORAGE & DISTRIBUTION TEMPERATURES

	Ambient (5-22 C)	Chilled (0-5 C)	Frozen (-18 C)
Storage Conditions (opened)	Yes		

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SECTION 11: WARRANTY AND SIGNATURE

Please tick the boxes to show you have read, understood and agree with the statements and comply with the requirements.

Accurate Information	<p>TruffleHunter warrants that all information in this specification is accurate and a true reflection of the materials, processes and activities at the suppliers manufacturing facilities where the raw materials are manufactured.</p> <p>All information is supplied in accordance with the agreed product specification and comply with all relevant UK and EU legislation, and in accordance with SALSA Certification and HACCP principles. This includes compliance with relevant legislation covering the scope of manufacturing from the point of origin of materials through to the supply of the finished product and all activities in between such as processing, packaging storage, handling and labelling.</p> <p>TruffleHunter UK is an US FDA Registered facility, and our products have been approved in accordance with US FDA Low Acid Filing Regulations. This specification is the property of TruffleHunter Ltd. Details on this specification must not be changed without prior agreement with TruffleHunter Ltd.</p> <p>This product specification is up to date at the time of issue for a limited period only. We review and up-date our product specifications on a regular basis. The latest version is always available on request. If you have any specific questions, please do not hesitate to contact us at any time.</p>	<p>Please tick here</p> <p>✓</p>
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Prepared By:		Authorised By:	
Name	Nancy Webb	Name	Charlotte Jones
Signature	<i>Nancy Webb</i>	Signature	Charlotte Jones
Position	Artwork & Specification Technologist	Position	Technical Manager
Date	07.08.23	Date	10.08.23

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