

# Finished Product Specification



Finished Product Name and weight	Truffle Hunter Finished Product Code	Commodity Code (Import & Export)
Minced Black Truffle 80g	BMIN80	20339010
FDA/FCE no. for low acid products	Barcode (Item)	Barcode (Case)
28519	5060650960197	15060650960194

## UK Minced Black Truffle 80g BMIN80

Cooked Minced Black Truffles preserved in Truffle Oil

### PRODUCT IMAGE

### FINISHED PRODUCT



### PRODUCT JAR SLEEVE

### UNIVERSAL LABEL

Reference number: a0055



### 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	<a href="mailto:technical@trufflehunter.co.uk">technical@trufflehunter.co.uk</a>	Commercial email address	<a href="mailto:john.gregson@trufflehunter.co.uk">john.gregson@trufflehunter.co.uk</a>
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
Black Truffles	70	Solid, Tuber Aestivum	Bulgaria, Hungary, Romania
Extra Virgin Olive Oil	13.6	Liquid	Spain
Olive Oil	13.6	Liquid	Spain
Salt	1.6	Granulated, Cornish	UK
Black Truffle Flavour	1.2	Liquid	UK

### Ingredients List (in descending order)

#### Ingredients:

Black Truffle (Tuber Aestivum) (70%), Extra Virgin Olive Oil, Olive Oil, Salt, Black Truffle Flavour

## SECTION 3: NUTRITION per 100g

Nutrition	Units	Values	
Energy	kJ	1295	
Energy	kcal	314	
Protein	g	5.7	
Fat	g	29	
Saturates	g	4.2	
Available Carbohydrate	g	3	
Total Sugars	g	0.9	
Salt	g	0.81	

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## 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	Dark brown minced appearance in a golden liquid
Colour	Dark brown and variations
Flavour	Earthy strong black truffle
Aroma	Truffle
Texture	Minced truffle covered in oil

## 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. <b>Celery/ Celeriac and products thereof</b>	No	Yes	Yes
2. <b>Cereals containing gluten and products thereof</b>	No	No	Yes
3. <b>Crustaceans and products thereof</b>	No	No	Yes
4. <b>Eggs and products thereof</b>	No	Yes	Yes
5. <b>Fish and products thereof</b>	No	No	No
6. <b>Lupin and products thereof</b>	No	No	No
7. <b>Milk and products thereof</b>	No	Yes	Yes
8. <b>Molluscs and products thereof</b>	No	No	No
9. <b>Mustard and products thereof</b>	No	Yes	Yes

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10. <b>Nuts</b> (Hazelnuts, Almonds, Walnuts, Pistachios, Pecan, Cashews, Queensland, Macadamia Nuts, Brazil Nuts, Filberts) <i>and products thereof</i>	No	No	Yes
11. <b>Peanuts and products thereof</b>	No	No	Yes
12. <b>Sesame and products thereof</b>	No	No	Yes
13. <b>Soya and products thereof</b>	No	No	No
14. <b>Sulphites and Sulphur Dioxide and products thereof</b>	No	Yes	Yes
<b>Allergen Controls</b>			
Description of allergen controls and cross contamination controls in place <i>Please attach copy of allergen control procedure</i>	* 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	Yes
Suitable for Halal diets	Yes

SECTION 8: HACCP	
HACCP	Yes
Process Flow	Black Minced Truffle 80g is produced on TruffleHunter premises in the UK. Grade B black truffles are minced with a little salt added and measured into jars. The jars are topped up with black truffle deli oil 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 (Diameter x H) mm	65 x 60
Weight (g) Finished product (unit)	Unit 188g (Glass Jar 96g, Lid for jar 6g, Label 0.5g, Sleeve 6g)
What method of "Tamper evident" sealing is used?	Tamper evident lid and label
Material Of Case	Cardboard Box Code PKG-BOX-RPC131181/1
Weight (g) Case (6 in a case)	Case Full 1220g (Cardboard Case Empty 91g, Label 0.5g, Tape 1g)

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Case Dimensions (L x W x H) mm	198mm x 134mm x 63mm	
Recyclable (Yes/ No)	Finished Product	Case
	Yes	Yes

## SECTION 10: STORAGE & TRACEABILITY

### SHELF LIFE

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

### STORAGE & DISRIBUTION 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.

<b>Accurate Information</b>	<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>	✓	Please tick here
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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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