

# Finished Product Specification



Finished Product Name and weight	Truffle Hunter Finished Product Code	Commodity Code (Import & Export)
Black Truffle Mayonnaise 180g	BMAY180	21039090
FDA/FCE no. for low acid products	Barcode (Item)	Barcode (Case)
N/A	5060650960029	15060650960026

## UK Black Truffle Mayonnaise 180g BMAY180

Mayonnaise Flavoured with Black Truffle Oil and Black Truffle Pieces

### PRODUCT IMAGE

### FINISHED PRODUCT



### PRODUCT JAR SLEEVE

### UNIVERSAL LABEL



Reference number: a0041



### 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, GL7 5XL		
Technical Contact Name	Charlotte Jones Technical Manager	Commercial Contact Name	John Gregson Sales Director
Technical Contact number	03333445579	Commercial Contact number	03333445579
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
Rapeseed Oil	44.8	Liquid	UK
Cotswold Gold Rapeseed Oil	27	Liquid	UK
Free Range whole Egg	12	Liquid	EU
White Wine Vinegar	5.0	Liquid	UK
Olive Oil	4.2	Liquid	UK
Lemon Juice	3.0	Liquid	UK
Free Range Egg Yolk	2.0	Liquid	UK
Black Truffles	1.5	Solid, Tuber Aestivum	Bulgaria, Hungary, Romania
Salt	0.8	Granular	UK
Black Truffle Flavour	0.2	Liquid	UK

### Ingredients List (in descending order)

#### Ingredients:

Rapeseed Oil (45%), Cotswold Gold Rapeseed Oil (27%), Free Range Whole **EGG** (12%), White Wine Vinegar, Olive Oil, Lemon Juice, Free Range **EGG** Yolk (2%), Black Truffle Pieces (1.5%), Salt, Black Truffle Flavour

For allergens, see ingredients in **bold**

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## SECTION 3: NUTRITION per 100g

Nutrition	Units	Values
Energy	kJ	3117
Energy	kcal	745
Protein	g	1.3
Fat	g	82
Saturates	g	7.0
Available Carbohydrate	g	0.2
Total Sugars	g	0.0
Salt	g	0.8

## 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	<20	100	>100
S. aureus	cfu/g	<20	100	>100
Mould	cfu/g	<10	100	>100
Yeast	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	Thick and creamy, rich golden yellow with flecks of black truffle
Colour	Rich golden yellow
Flavour	Creamy mayonnaise with lemon and truffle overtones
Aroma	Noticeable aromas of tangy lemon with an earthy back-note of mild truffle
Texture	Creamy paste with fine truffle pieces

## 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

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3. Crustaceans and products thereof	No	No	Yes
4. Eggs and products thereof	Yes	Yes	Yes
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	No
Suitable for Kosher diets	No
Suitable for Halal diets	No

## SECTION 8: HACCP

HACCP	Yes
Process Flow	Black Truffle Mayonnaise 180g is produced in the UK. The ingredients are combined to create a thick, creamy mayonnaise which is then measured into clear glass jars and sealed. The jars are stored at ambient temperature before being dispatched
CCP	Below pH 4.1

## SECTION 9: PACKAGING

Material Finished Product	Glass Jar with Cardboard Sleeve
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Dimensions Finished Product (L x W x H) mm	74 x 86	
Weight (g) Finished product (unit)	Unit 326g. Glass jar 141g (Code PKG-JAR-GL1084) Lid for jar aluminium 8g (Code PKG-LID-JC4068)	
What method of "Tamper evident" sealing is used?	Tamper evident lid and label	
Material Of Case	Cardboard Box	
Weight (g) Case (6 in a case)	Case 2077g. Cardboard 135g (Code PKG-BOX-RPC129481/1)	
Case Dimensions (L x W x H) mm	165 x 240 x 104	
Recyclable (Yes/ No)	Finished Product	Case
	Yes	Yes

## SECTION 10: STORAGE & TRACEABILITY

### SHELF LIFE

Minimum shelf life on dispatch from TH-UK	<b>6</b>	Months	
Shelf Life (opened) <i>Guidance Only</i>	Once opened use within a 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.

<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	Sakshi Shiram	Name	Charlotte Jones
Signature	Sakshi Shiram	Signature	<i>C Jones</i>
Position	Specification Technologist	Position	Technical Manager
Date	13.02.24	Date	15.02.24

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