

# **Technical facts**

### Plain truffle

Ingredients: (the contained allergens in the ingredient list are stressed by two \* - exemple : \*\*soya\*\*) vegetable fats (coconut, palm kernel), sugar, fat reduced cocoa powder, \*\*whey\*\* powder, cocoa powder, emulsifier : \*\*soya\*\* lecithins.

May contain traces of (European Union allergens cross contamination/incidental) gluten, almonds, hazelnuts, eggs and pistachios.

# **Conservation and consumption**

Minimum lifetime - departure Mathez (in months): 15

Conservation recommandations: Product sensitive to heat, keep in a dry and cool place between 15 and 18°C (59 / 64°F).

Consumming recommandations: Suitable for vegetarians.

## **Characteristics**

Weight (g): 9,2 +/- 0,5 Hight (mm): 22 +/- 6 Diameter (mm): 26 +/- 4

Organoleptical characteristics:

Aspect: Shape of bell, regular presence of cocoa powder

Smell: Of chocolate

Taste: Tender, melting with a note of cocoa bitterness

## Microbiological characteristics:

 Total flore count:
 < 10 000 germes/g (NF EN ISO4833-05/03)</td>
 Enterobacteries:
 < 100 germes/g (NF V08-054-04/09)</td>

 Yeasts:
 < 100 germes/g (NFV08-036-05/03)</td>
 Staphylococs:
 < 10 germes/g (NFEN ISO 6888-2)</td>

 Moulds:
 < 100 germes/g (NFV08-036-05/03)</td>
 Salmonella:
 Abs/25 g (BRD 07/11-12/05)

# **Nutrition facts (100 g)**

	Energy (kJ) 2 490		Energy (kcal) 600		
Fats (g)	46	Sodium (mg)	50	Vitamine D (μg)	0,1
of which saturated (g)	39	Salt (g)	0,12	Potassium (mg)	696,7
of which monoinsaturated (g)	3,5	Carbohydrate (g)	41	Calcium (mg)	98,0
of which polyinsaturated (g)	0,7	of which sugars (g)	39	Iron (mg)	6,2
of which trans (g)	0,4	of which alimentary fiber (g)	4,9		
of which cholesterol (mg)	1	Proteins (g)	4,1		

#### **Others**

Ionisation: According to directives 1999/2/CE et 1999/3/CE, this product is not ionized and does not contain ionized

ingredient.

GMO: This product in not concerned by the european Directives 1829/2003/CE and 1830/2003/CE and is not

concerned by mention of GMO