

SAP: BDO2637

Description Dutch: **Witte truffel aromaat condiment 250ml**

Description French: Condiment de truffe blanche aromatisé 250 ml

Description English: White truffle aromatized olive oil 250ml



	Depth	Lenght	Width	Gross	Drained	Net	Content	Barcode on	Label language			
									NL	FR	ENG	DE
Item	4.5	4.5	22	468	250	250		yes	YES	YES	NO	NO
Carton	160	210	235	5810		2760	12	yes				
Pallet	115	120	100	581		276	CRT on 1 layer: 25 Layers on 1 pallet: 4	Code piece: 8032680690303 Code carton: 28032680690307				

### Nutrition Facts Per 100g

#### Amount per Serving Calories

Kcal: 897

kJ: 3687

#### Total Fat in g: 99,65

Saturated Fat: 12,95

Monounsaturated Fat: 0

Polyunsaturated Fat: 0

#### Carbohydrates in g: X

#### Sugars in g: X

#### Polyolen in g: 0

#### Starch in g: 0

#### Fibers in g:

#### Proteins in g: 0

#### Salt in g: 0

#### Sodium in g: 0

#### Vitamines: 0

#### Minerals: 0

#### Claims: 0

### Allergy

Celery: Not mentioned on packaging

Crustacean: Not mentioned on packaging

Eggs: Not mentioned on packaging

Fish: Not mentioned on packaging

Gluten

Wheat: Not mentioned on packaging

Rye: Not mentioned on packaging

Barley: Not mentioned on packaging

Oast: Not mentioned on packaging

Lupin: Not mentioned on packaging

Milk: Not mentioned on packaging

Lactose: Not mentioned on packaging

Mustard: Not mentioned on packaging

Peanuts: Not mentioned on packaging

Soy: Not mentioned on packaging

Suplites: Not mentioned on packaging

Sesame: Not mentioned on packaging

Molluscs: Not mentioned on packaging

Treenuts

Almonds: Not mentioned on packaging

Hazelnuts: Not mentioned on packaging

Walnuts: Not mentioned on packaging

Cashew: Not mentioned on packaging

Pecan: Not mentioned on packaging

Brazil: Not mentioned on packaging

Pistache: Not mentioned on packaging

Macadamian: Not mentioned on

### Microbiology (max cfu/g)

Total plate count: 10

Yeast: 0

Moulds: 10

Salmonella: absent/25g

Listeria monocytogenes:

Staphylococcus: 10

Bacillus cereus:

Enterobacteria:

E. Coli:

Sulphite-reducing clostridia: 1

Radiation applied: no

pH Acidity: 0.18

aw:

Brix:

Degrees alcohol:

Heavy metals:

Contains Pesticides (EU and BE laws): no

Contact material: Glass

GMO free confirm EU 1829/2003 and EU 1830/2003:

yes

Other contaminations (conform EU 1881/2006):

yes

Suitable for human consumption: yes

### Labels

Agriculture Biologique: no

Biogarantie: no

Certus: no

EU Organic: no

Fairtrade: no

Halal: no

Kosher: no

Marine Stedward: no

Meersterlyck: no

Meritus: no

Oxfam: no

Vegi: no

Other:

Country of origin: Italy

Brand Name: Bosco d'oro

Intrastat: 15099000

TVA: LOW

Smell: White truffle

Flavour:

Texture: Liquid

Colour: Yellow

Prepared meal: no

### How to

Dutch: Witte truffel aromaat condiment 250ml

French: Condiment de truffe blanche aromatisé 250ml

English: White truffle condiment aromatic 250ml

### Ingredients Dutch:

Olijfolie, witte truffelaroma

### Ingredients French:

Huile d'olive, arôme de truffe blanche

### Ingredients English:

Olive oil, aroma of white truffle