PRODUCT SPECIFICATION

Art. no.	**T4**
Product name and packaging	**Crispy topping - Truffle Umami (5 x 500 g)**
EAN trading unit	**5413835690547**
EAN sales unit	**5413835690530**
Intrastat	**19051000**



1. GENERAL PRODUCT INFORMATION

Product description
crispy topping with Parmigiano Reggiano and black summer truffle for a rich, savoury flavour

Ingredients declaration/additives
Wheat flour, sunflower oil, buckwheat, vegetable fats (palm, coconut), vegetable oil (canola), Parmigiano Reggiano cheese (**milk**), soy sauce (**soybeans**, **wheat**, salt), maltodextrin, salt, natural flavors, carob powder, dextrose, dehydrated black summer truffle (Tuber aestivum Vitt.), flavoring

Country of origin: BELGIUM

Shelf life: Store in the original, unopened packaging at room temperature for up to 15 months from production.

Preparation:
- No preparation required: No preparation required

2. SENSORY PARAMETERS

Flavour	Truffle / Umami
Colour	Mix
Taste	Truffle / Umami

3. Nutritional Characteristics

Characteristic	Applies
Contains gluten	Yes
Contains lactose	Yes
Vegan	No
Vegetarian	Yes

4. Nutritional values

Parameter	Target value
Energy	2040,00 kJ
Energy	487,00 kcal
Total fat	28,70 g
saturated fat	5,50 g
Carbohydrates	48,70 g
of which sugars	1,00 g
Fibres	4,40 g
Proteins	8,60 g
Salt	3,50 g

5. Allergens

Allergens	Present (yes/no)
gluten containing grain	Contains
wheat	Contains
rye	Free from
barley	Free from
oat	Free from
spelt	Free from
kamut	Free from
crustacean and shellfish	Free from
egg	May contain
fish	Free from
peanuts	Free from
soy	Contains
milk	Contains
tree nuts	May contain
almond	Free from
hazelnuts	May contain
walnuts	Free from
cashewnut	Free from
pecan	Free from
Brazil nut	Free from
pistachio	May contain

macadamia nut	Free from
celery	Free from
mustard	May contain
sesame	May contain
sulphite	May contain
lupine	Free from
molluscs	Free from

6. GMO

Our products have not to be declared neither to the presently applied legal regulations for genetically modified food nor to the EU regulations (1829/2003 and 1830/2003) for the labelling, admission and traceability of genetically modified food and animal feed.

7. Irradiation

This product and all processed raw material is not irradiated.

8. Microbiological data

Parameter	Tolerance
Total plate count	Exact 10000 cfu/g
Enterobacteriaceae	Less than 10 cfu/g
Escherichia coli	Less than 10 cfu/g
Yeast and moulds	Less than 100 cfu/g
Listeria monocytogenes	Absent in 25 g
Salmonella	Absent in 25 g

9. Packaging

Data	Trade unit (TU)	Selling Unit (SU)
EAN	5413835690547	5413835690530
Contents (pieces)	5 x 500 g	500 g
Type of packaging	box	jar
Package dimensions	285 x 195 x 210 mm	131 x 131 x 110 mm
Empty package weight	272 g	41 g

10. Logistics data

Data	
Number per layer	8
Number of layers per pallet	9
Total number per pallet	72
Total weight of product per pallet	400 kg
Pallet dimensions (length x width)	1200 x 800 mm
Maximum height (stacked), including pallet	1850 mm

11. Legal Statement

This product and all used packaging material comply with all legal statements of the European Union.

12. Metal detection

All products are metal detected before packaging.

Drawn up in Diest on. 4/11/2026	