


Product Specification & Technical Data	
Summer Truffles (<i>Tuber aestivum</i>)- Chinese Truffles (<i>Tuber indicum</i>)	
Version: T4.0	Author: qc@dehyfoods.com
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Commodity	Dehydrated Summer Truffle/ Chinese Truffle
Family	<i>Tuberaceae</i> DUMORTIER (1822)
Species	<i>Tuber aestivum/indicum</i> (WULFEN) SPRENG. (1827)/Cooke & Massée (1892)
Origin	Italy/China
Grade	Food grade, designated for human consumption
Production	Harvesting, cutting, machine drying, calibration, de-bacterization, sieving, mechanical and manual cleaning/selection; metal detection
Calibration	Granules, powder or according to customer´s demand



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Granulation sizes	Powder:	< 0,3 mms		
	Granules:	1-2 mm/ 2 - 6 / 9 mms		
Sensory	Appearance:	Light to medium brown		
	Odour:	Aromatic, true to type		
	Taste:	Aromatic, true to type		
Nutritional value (in 100 grs)	Energy	146	Kcal	
	Protein	16,80	grs	
	Carbohydrates	22,47	grs	
	Sugar	4,53	grs	
	Fat in total	1,89	grs	
	Fat saturated	0,42	grs	
	Fibres	50,09	grs	
	Salt (NaCl)	0,32	grs	
	Sodium (Na)	0,187	grs	
	Nutritional values according to EEC regularities 1169/2011. Kindly consider that due to the product the figures are variable for each batch.			
Physical & chemical values	Moisture	approx.	9,0 – 12,0	%
	Sand HCL insoluble/Ash	max.	2,0/ 20	%



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Microbiology	PARAMETERS	VALUES	METHOD
	TPC	< 1000000 cfu/g	ISO 4833-1:2003
	Enterobacteriaceae	< 10000 cfu/g	ISO 21528-2:2004
	Clostridium perfringens	< 1000 cfu/g	ISO 15213:2003
	Bacillus cereus	100 – max 1000 cfu/g	UNI EN ISO 7932:2005
	Salmonella spp.	Absent in 25 g	ISO 6579:2002 & Admi 1:2007
	Staph.aureus	< 100 cfu/g	UNI EN ISO 11290:1:2005
	E. Coli	< 10 cfu/g	ISO 16649-2:2001
	Moulds	< 100000 cfu/g	ISO 21527-1:2008
	All values are in permanent accordance with the specified limits of DGHM (German society for Hygiene & Microbiology)		
Allergens	Cereals containing gluten and products thereof		Absent
	Shellfish or Crustaceans and products thereof		Absent
	Eggs and products thereof		Absent
	Fish and products thereof		Absent
	Peanuts and products thereof		Absent
	Soybeans and products thereof		Absent
	Milk and products thereof incl. lactose		Absent
	Molluscs and product thereof		Absent
	Lupin and products thereof		Absent
	Nuts i.e. Almonds, Hazelnuts, Walnuts, Macadamia, Pecan		Absent
	Celery and products thereof		Absent
	Mustard and products thereof		Absent
	Sulphur dioxide and sulphites > than 10 mg/ kg or 10 ml/liter expressed as SO ₂		Absent*
* Note: sulphur happens rarely to appear in traces as a natural component of mushrooms			



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Contaminants	According to EEC regularities 915/2023		
Residues	According to EEC regularities 396/2005		
GMO	No GMO acc. to EEC regularities 1829/2003 & 1830/2003		
Irradiation	None		
Shelf life	Min. 12 months after production in original, unopened packaging, max. humidity 65%, max. temperature <18°C / 64°F		
Storage conditions	Store in a cool (max. 18°C) and dry (max. 65% relative humidity) place, protected from direct light		
Packaging	All packaging materials are according to EEC regularities 1935/2004 & 10/2011		
Availability	Conventional or organically certified due to EEC regularities 834/2007 and 889/2008		
Note	This information is based on our current knowledge and is to the best of our knowledge. The buyer and/or user is self-responsible for the use of this information and the use, storage and disposition of the product. This responsibility includes compliance with food and other regulations and laws as well as liability for personal injury and property damage.		

