
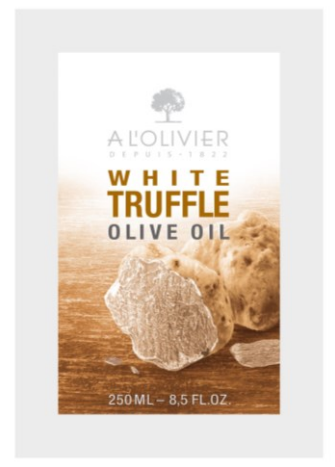





**Product Name:** **AL'OLIVIER WHITE TRUFFLE INFUSED OO 6/8.4 OZ**

<b>Item Number:</b>	<b>AL531</b>	<b>Country of Origin:</b>	<b>FRANCE</b>
<b>Pack Size:</b>	<b>6/250ML</b>	<b>Shelf Life Unopened/Opened:</b>	<b>16 Months/ N/A</b>
<b>Unit Net Weight:</b>	<b>8.4 fl. oz (250ml)</b>	<b>Unit Drain Weight:</b>	<b>N/A</b>

**UPC :** 672917063494      **Case/Package Code:** **6/8.4 oz**  
**GTIN :** 10672917063491      **Unit Can Code/Coding Format:** **Month/DD/YYYY / Example V35171206**  
means : V35 is the product code, 17 = YY, 12 =MM, 06 = DD of the filling

Product Image	Product Label
 <p>← Capsule blanche</p> <p>PLACE PRODUCT IMAGE HERE</p>	 

**Product Properties**

**Product Description**      **Extra virgin olive oil with white truffle aroma**

**Ingredient Statement:**      Extra virgin olive oil, white truffle aroma

<b>Kosher (Y/N; type)</b>	N
<b>GMO Free (Y/N)</b>	Y
<b>BPA NI (Y/N); Lid, Can, Jar, Environmental</b>	N
<b>Organic (Y/N; type)</b>	N
<b>Pieces Count (per package)</b>	6
<b>Easy Open (Y/N; type)</b>	N
<b>Piece Fragments (Range; %)</b>	

**Physical Properties:**

<b>Color</b>	Yellow, green
<b>Aroma &amp; Flavor</b>	Olive, white truffle
<b>Texture</b>	Oily

Appearance	Liquid , bright
Size & Shape Range (mm)	Na
Vacuum	na

**Chemical Properties:**

	Minimum	Maximum	Target
pH (range)			
Titration Acidity (range)			
°Brix (range)			
Salt Percentage – Volhard Method (range)			
Sulfur Dioxide (range)			
% Moisture (range)			
Free Fatty Acid Value			
Peroxide Value	0,1	0,8	0,4
	3	20	10

**Microbiological Properties:**

Total Plate Count	<100
Yeast and Molds	<100
Coliforms	<10
Staphylococcus, coagulase positive	Absence
E.Coli	Absence
Listeria	Absence
Salmonella	Absence

**Nutritionals**  
(\*Daily Value % (DV%) Based on a 2,000 Calorie Diet)

**Serving Size:**

(As listed on Label)

**15 ml**

**Serving Size:**

**100 ML**

Servings Per Container:

**16**

Servings Per Container:

**10**

	Per Serving	DV%
Calories:	120	
Total Fat (g)	13	21%
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):	2	10%
Trans Fat (g):	0	
Cholesterol (mg):	0	0%
Sodium (mg)	0	0%
<i>*Changed from 2,400–2,300mg:</i>		
Total Carbohydrate (g)	0	0%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	0	0%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	0	
Added Sugars	0	0%
Protein (g):	0	
Vitamin D (mcg)	0	0%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	0	0%
<i>*Changed from 1,000–1,300mg:</i>		
Potassium (mg)	0	0%
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0	0%

	Per Serving	DV%
Calories:	891	
Total Fat (g)	91	%
<i>*Changed from 65-78g :</i>		
Saturated Fat (g):		%
Trans Fat (g):	0	
Cholesterol (mg):	0	%
Sodium (mg)	0	%
<i>*Changed from 2,400–2,300mg:</i>		
Total Carbohydrate (g)	0	%
<i>*Changed from 300-275g:</i>		
Dietary Fiber (g)	0	%
<i>*Changed from 25-28g :</i>		
Total Sugars (g):	0	
Added Sugars	0	%
Protein (g):	0	
Vitamin D (mcg)	0	%
<i>*Changed from 400IU (10µg) – 20µg:</i>		
Calcium (mg)	0	%
<i>*Changed from 1,000–1,300mg:</i>		
Potassium (mg)	0	%
<i>*Changed from 3,500-4,700mg:</i>		
Iron:	0	%

\*Please note that changes in the Daily Values amounts and Nutrients declared. Serving Sizes has also changed for many commodities, please reference the attached document for appropriate serving size.

## Packaging

<b>Individual Unit Dimension cm</b>  <b>Case Dimensions (cm):</b> <b>Case Cube (ft^):</b> <b>Block &amp; Tier:</b> <b>Cases Per Pallet:</b>	5.41 L x 5.41W x 24H <hr/> 6.73 L x 4.29W x 9.72H <hr/> 0.1624 <hr/> 65 & 4 <hr/> 260 <hr/>	<b>Case Gross Weight:</b>  <b>Storage Practice:</b> <b>Storage Temperature:</b> <b>Shipping Temperature:</b>	6.6 Lbs <hr/> Store unopened ----- in a cool and dry place out of direct sunlight. <hr/> 40 – 80 °F <hr/> 40 – 80 °F <hr/>
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## Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.

**Each square is answered with a YES or NO and, when applicable, the name of an ingredient.**

<i>Components</i>	<i>Present in Product</i>	<i>Present in Other Products Manufactured on the Same Line</i>	<i>Present in the Same Manufacturing Plant</i>
<b><i>Peanuts (including peanut oil)</i></b>	no	no	no
<b><i>Tree Nuts</i></b>	no	yes	yes
<b><i>Sesame Seeds</i></b>	no	yes	yes
<b><i>Milk &amp; derivatives (Specify: milk, casein, whey, etc)</i></b>	no	no	no
<b><i>Eggs</i></b>	no	no	no
<b><i>Fish</i></b>	no	no	no
<b><i>Shellfish</i></b>	no	no	no
<b><i>Soy (excluding soy oil)</i></b>	no	no	yes
<b><i>Wheat (Gluten)</i></b>	no	no	no
<b><i>Sulphites</i></b>	no	no	yes
<b><i>Corn</i></b>	no	no	no
<b><i>Poppy Seeds</i></b>	no	no	no
<b><i>Sunflower Seeds</i></b>	no	no	no
<b><i>MSG (monosodium glutamate)</i></b>	no	no	no
<b><i>Tartrazine</i></b>	no	no	no

## Case Label



Supplier No.	S1306
Manufacturer No.	
Audit / Expiry Date	