Arte en el Paladar DON BOCARTE	TECHNICAL SHEET		ET PT Rev.0		
<b>DON BOCARTE</b>	BRAND	PRODUCT	PRODUCT	EAN CODE	Nº CE
	BC1000H DON B	DON BOCARTE	FRIED EGGS WITH WHITE TRUFFLE AND DUCK	8436534810761	ES.26.014327/S CE
		DON DOOANTE	FOIE CROQUETTE	040004010701	L3.20.01+32//3 CE

		FINAL PRODUCT:	FRIED EGGS WITH WHITE TRUFFLE AND DUCK FOIE CROQUETTE	CHARACTERISTICS ORGANOLEPTIC MICROBIOLOGICAL PHYSICOCHEMICAL		
		RAW MATERIAL:	Fried eggs, white trufle oil and duck foie	Aspect:	Artisan	
		BATCH DESCRIPTION:	Production order, Expiration date	Odour:	Fried eggs indicating the remaining ingredients	
		DATON DECOMIN NON.	Day – Month - Year	Flavour :	Natural and intense	
		SHELF LIFE:	24 months after production	Consistence:	Crunchy on the outside and meaty inside	
				Aerobic mesophilic count (cfu / g.)	< 1 x 10 <sup>5</sup>	
		LIFESPAN ONCE OPENED:	According to storage conditions	Coliformes count (ufc/g.)	< 1 x 10 <sup>3</sup>	
INGREDIENTS INGRED		DISTRIBUTION TEMPERATURE:	Store at <-18 ° C	Escherichia coli count (ufcl/g.)	< 1 x 10 <sup>1</sup>	
	Milk, Eggs (15%), Butter (milk), Wheat flour (Gluten), Extra Virgin Olive Oil, Breadcrumbs (Wheat Flour			Staphylococcus aureus count(ufc/g.)	< 1 x 10 <sup>2</sup>	
	( <b>Gluten</b> ), Water, salt and yeast), Duck Foie (10%), Extra Virgin Olive Oil with	DISTRIBUTION:	By transport in boxes, pallets,	Salmonella	Abscence /25 g	
	White truffle (10%), Exita virgin Onve On with white truffle (10%) Corn starch, emulsifier: Xantana gum, <b>Soy</b> Protein ( <b>Soy</b> ),HPMC, Pepper, Salt, Pedro Ximénez Wine ( <b>sulfites</b> )			Listeria monocytogenes count (ufc/g.)	< 1 x 10 <sup>2</sup>	
		INTENDED USE:	Must cook before consumption: Fry frozen in very hot oil 3 minutes and observe. If they are a little cold inside, microwave 10 seconds	NUTRITION DECLARATION (average value per 100g)		
WEIGHT NET (G)	1 kg	INTENT CONSUMPTION:	General public, there are no special considerations.	Energy	887 kJ/ 213 kcal	
FORMAT	BAG	OGM INFORMATION	Product No Genetically Modified	Fat	13,3 g	
CROQUETTE NUMBER	33 – 35 CROQUETTES		Milk and dairy products Cereal (GLUTEN) Egg Soy	Of which saturates	7,1 g	
SENSORY CHARACTERISTIC S	We made this bechamel, adding fried eggs and white truffle oil from Piedmont, obtaining a characteristic white truffle flavor. We wanted to accompany it with an extraordinary product that is the Entier, elaborated by us, from liver of duck desvenado, of the best quality	ALLERGEN INFORMATION		Carbohydrate	16,5 g	
				Of which Sugars	4,2 g	
				Protein	6,3 g	
				Salt	1,0 g	