


SINGA ARSA, SL.	PRODUCT SPECIFICATION SHEET	Revision: 06
	EXTRA VIRGIN OLIVE OIL PEARLS WITH BLACK TRUFFLE FLAVOR	Date: 17/06/2025

PRODUCT NAME	PRODUCT MADE FROM EXTRA VIRGIN OLIVE OIL AND BLACK TRUFFLE FLAVOURING
PRODUCT CHARACTERIZATION ACCORDING TO R2073/2005	Ready-to-eat foods unable to support the growth of <i>L. monocytogenes</i> , other than those intended for infants and for special medical purposes, according to note 8 of chapter 1 of Regulation 2073/2005.
PRODUCT DESCRIPTION	<p>Seamless, uniform capsules, with a diameter between 4 and 5 mm, composed of a membrane based on water and sodium alginate (derived from seaweed) and a filling of Extra Virgin Olive Oil (EVOO) and black truffle flavouring.</p> <p>They are thermoirreversible and have great thermal stability, withstanding temperatures of up to 100°C.</p> <p>The stability and mechanical resistance of the capsule allow for the addition of the product and mixing it with other foods without damaging the membrane.</p>
INGREDIENTS	83% Extra Virgin Olive Oil, water, 2% Black Truffle flavouring, acid (E-330), stabiliser (E-509), emulsifier (E-432), gelling agent (E-401), and preservative (E-202).
ALLERGEN DECLARATION	This product does not contain allergens.
PRESENTATION	<p>Glass jars with Twist closure lids, available in formats of 50g, 80g, and 275g.</p> 
ORGANOLEPTIC PROPERTIES	<p>EXTERNAL APPEARANCE: Seamless, uniform capsule with a diameter of 4 to 5 mm.</p> <p>COLOR: Shiny brown.</p> <p>CONSISTENCY: Surface resistance of the pearl and liquid interior.</p> <p>FLAVOR AND AROMA: Extra Virgin Olive Oil with black truffle flavor and aroma.</p>

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SHELF LIFE	Best before date: 12 months from production date. Once opened, refrigerate and consume within 15 days. Pasteurized Product.																
STORAGE CONDITIONS	Keep in a cool, dry place and protect from light.																
DISTRIBUTION CONDITIONS	Transport in a cool, dry place and protect from light.																
LOT NUMBER	The lot assigned to the finished product consists of five digits. The first digit refers to the batch number of the day, the second to the year (last digit of the current year), and the last three digits to the day number of production according to the Julian calendar.																
DESTINATION	Marketers and distributors to end consumers.																
INSTRUCTIONS FOR USE	Open and serve.																
POSSIBLE APPLICATIONS	Pearls made from Extra Virgin Olive Oil with black truffle flavor are ideal for dressing any type of dish, whether cold or hot; appetizers, salads, vegetables, legumes, meats, or fish. Additionally, they provide a special, distinctive, and sophisticated touch to the presentation of dishes.																
PLACE OF PRODUCTION	Product made in Singa Arsa, S.L. P.I. El Garrotal, C/Naranja Salustiana, 16, 14700 Palma del Río (Córdoba) Telephone.: (+34) 957 94 02 27																
MICROBIOLOGICAL VALUES	<table border="1"> <thead> <tr> <th>Parameter</th> <th>Limits</th> </tr> </thead> <tbody> <tr> <td><i>Aerobic plate count</i></td> <td>1x10⁶ ufc/g</td> </tr> <tr> <td><i>Enterobacteriaceae</i></td> <td>1x10⁴ ufc/g</td> </tr> <tr> <td><i>E. coli</i></td> <td>1x10² ufc/g</td> </tr> <tr> <td><i>S. aureus</i></td> <td>1x10² ufc/g</td> </tr> <tr> <td><i>Salmonella</i></td> <td>No detectado/g</td> </tr> <tr> <td><i>Listeria monocytogenes</i></td> <td>100 ufc/g</td> </tr> <tr> <td><i>Molds and yeasts</i></td> <td>1x10² ufc/g</td> </tr> </tbody> </table>	Parameter	Limits	<i>Aerobic plate count</i>	1x10 ⁶ ufc/g	<i>Enterobacteriaceae</i>	1x10 ⁴ ufc/g	<i>E. coli</i>	1x10 ² ufc/g	<i>S. aureus</i>	1x10 ² ufc/g	<i>Salmonella</i>	No detectado/g	<i>Listeria monocytogenes</i>	100 ufc/g	<i>Molds and yeasts</i>	1x10 ² ufc/g
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NUTRITION FACTS			

Performed and reviewed by:	Quality department
Date:	29/04/2024
Revision:	05