

PRODUCT TECHNICAL SHEET

Code 102

Description on documents: FIOR DI MAREMMA - Form di Pec SV 1/1

Legal sale denomination: Formaggio di pecora

Dim.ni Cm. (Ø x h) 15 X 6,5

Size 1 Kg approx

Shape Straight-side hexagonal

Average ageing (days) 15 - 20

Product sale unit Whole wheel

Shelf life 210 days from date of issue of Delivery note

Storage temperature 6 - 8 °C

Product availability

December – September (included). For October and November months, the product can be available as well, depending on previous agreements, in order to save proper stock.

Ingredients

Pasteurized sheep **MILK**, salt, rennet, selected milk enzymes; surface treated with E235 preservative (natamycin). Non-edible rind. Milk origin: ITALY

ALLERGENS (EU Reg. 1169/2011): sheep **MILK**.

Characteristics

Tuscan Caciotta sheep-milk cheese with the characteristic hexagonal shape. The paste is soft when cut, white and with an unmistakable taste, purely sweet. Perfect both as a starter and as a second course. Usually it is consumed when it reaches 10/20 days ageing.

NUTRITIONAL VALUES per 100g	
Energy	1572kJ/379 kcal
Fat	32 g
of which	
Saturates	21 g
Mono-unsaturates	8,5 g
Polyunsaturates	1,8 g
Carbohydrates	0 g
of which	
Sugars	0 g
Protein	23 g
Salt	1,2 g
Vitamin A	316 µg (40% NRVs*)
Calcium	738 mg (92% NRVs*)
* NRVs: Nutrient Reference Values	

MICROBIOLOGICAL VALUES		
<i>Escherichia coli</i>		<100 ufc/g
Coagulase+ Staph		<100 ufc/g
<i>Salmonella</i>		Absent/25gr
<i>Listeria monocytogenes</i>		Absent/25gr
Food safety criteria in compliance with Reg. EC 1441/2007		
PHYSICO-CHEMICAL CHARACTERISTICS		
Humidity	%	42
Dry residue %		58
Fat as feed basis	%	32
FDM	%	55
Protein	%	23
NaCl	%	1,2
pH		5,12

ALLERGENS - Reg. (EU) 1169/2011 -	
Cereals containing gluten (wheat such as spelt and khorasan wheat), rye, barley, oats or their products)	absent
Crustaceans and products thereof	absent
Eggs and products thereof	absent
Fish and products thereof	absent
Peanuts and productproducts thereof	absent
Soybeans and products thereof	absent
Milk and products thereof (including lactose)	PRESENT
Nuts (almonds, hazelnuts, walnuts (Juglans regia), cashews (Anacardium occidentale), pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland and products thereof)	absent
Celery and products thereof	absent
Mustard and products thereof	absent
Sesame seeds and products thereof	absent
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre	absent
Lupin and products thereof	absent
Molluscs and products thereof	absent

ITEM INFORMATION SHEET

Code 102

Your Code 102

EAN: 235607

Description on documents: FIOR DI MAREMMA - Form di Pec SV 1/1

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Legal sale denomination: Formaggio di pecora

Commercial name (as it appears on the consumer unit)

Caciotta di pecora Fior di Maremma

Dim. Cm. (Ø x h) 15 X 6,5

Size 1 Kg approx

Shape Straight-side hexagonal

Average ageing (days) 15 - 20

Product sale unit Whole wheel

Shelf life 210 days from date of issue of Delivery note

Storage temperature 6 - 8 °C

Product availability

December – September (included). For October and November months, the product can be available as well, depending on previous agreements, in order to save proper stock.

Ingredients

Pasteurized sheep MILK, salt, rennet, selected milk enzymes; surface treated with E235 preservative (natamycin). Non-edible rind. Milk origin: ITALY

ALLERGENS (EU Reg. 1169/2011): sheep MILK.

Characteristics

Tuscan Caciotta sheep-milk cheese with the characteristic hexagonal shape. The paste is soft when cut, white and with an unmistakable taste, purely sweet. Perfect both as a starter and as a second course. Usually it is consumed when it reaches 10/20 days ageing.

Packaging

Type: Carton - Cm (11,5 X 38,5 X 38) - Kg 0,63

No. Whole Wheels 5

No. single sale unit 5

Gross weight (kg about) 5,630

Pallet information

Packaging per layer 6

Number of layers 10

Total packaging 60

Gross Weight (kg about) 337,800

NUTRITIONAL VALUES per 100g

Energy	1572kj/379 kcal
Fat	32 g
of which	
Saturates	21 g
Mono-unsaturates	8,5 g
Polyunsaturates	1,8 g
Carbohydrates	0 g
of which	
Sugars	0 g
Protein	23 g
Salt	1,2 g
Vitamin A	316 µg (40% NRVs*)
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* NRVs: Nutrient Reference Values

MICROBIOLOGICAL VALUES

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Food safety criteria in compliance with Reg.
EC 1441/2007

PHYSICO-CHEMICAL CHARACTERISTICS

Humidity	%	42
Dry residue %		58
Fat as feed basis	%	32
FDM	%	55
Protein	%	23
NaCl	%	1,2
pH		5,12

Weight label



Dimensioni reali: Cm. 6,5 x 3,9

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CONTACTS:

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The above picture has the sole scope of representing product. Packaging and label might change according to requirements.