

PRODUCT TECHNICAL SHEET

Code 121

Description on documents: GINESTRINO PEP.- Formaggio misto SV

Legal sale denomination: Formaggio misto

Dim.ni Cm. (Ø x h) 11 X 8

Size 0,6 Kg approx

Shape Cylindrical, with a rounded sides

Average ageing (days) 10 -15

Product sale unit Whole wheel

Shelf life 210 days from date of issue of Delivery note

Storage temperature 6 - 8 °C

Product availability

All year round.

Ingredients

Pasteurized cow **MILK**, pasteurized sheep **MILK**, ground hot pepper 0,8%, salt, rennet, selected milk enzymes. Non-edible rind. Milk origin: ITALY

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

Characteristics

The paste is white, slightly grainy, with the addition of ground hot pepper, which makes its taste particular.

NUTRITIONAL VALUES per 100g	
Energy	1543kJ/372 kcal
Fat	31 g
of which	
Saturates	22 g
Mono-unsaturates	7,6 g
Polyunsaturates	1,2 g
Carbohydrates	0 g
of which	
Sugars	0 g
Protein	23 g
Salt	1 g
Vitamin A	257 µg (32%NRVs*)
Calcium	621 mg (78%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	%	43
Dry residue %		57
Fat as feed basis	%	31
FDM	%	54
Protein	%	23
NaCl	%	1,0
pH		5,01

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

Rif.: 240540000 - ALIVINI Co. Ltd. - Units 2 3

ITEM INFORMATION SHEET

Code 121

Your Code 121

EAN: 235398

Description on documents: GINESTRINO PEP.- Formaggio misto SV

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Legal sale denomination: Formaggio misto

Commercial name (as it appears on the consumer unit)

Ginestrino di maremma al peperoncino

Dim. Cm. (Ø x h) 11 X 8

Size 0,6 Kg approx

Shape Cylindrical, with a rounded sides

Average ageing (days) 10 -15

Product sale unit Whole wheel

Shelf life 210 days from date of issue of Delivery note

Storage temperature 6 - 8 °C

Product availability

All year round.

02/05/2021



01/05/2021

01/05/2021

Label real dimensions: Ø cm. 8

Ingredients

Pasteurized cow MILK, pasteurized sheep MILK, ground hot pepper 0,8%, salt, rennet, selected milk enzymes. Non-edible rind. Milk origin:

ITALY

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

Characteristics

The paste is white, slightly grainy, with the addition of ground hot pepper, which makes its taste particular.

Packaging

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

No. Whole Wheels 12

No. single sale unit 12

Gross weight (kg about) 7,830

Pallet information

Packaging per layer 6

Number of layers 10

Total packaging 60

Gross Weight (Kg about) 469,800

Weight label

PRODUCED BY
CASEIFICIO SOCIALE MANCIANO
ITALY - GROSSE
GINESTRINO AL PEPERONCINO
GINESTRINO LATTE HOT PEPPER
LOTTO 02 41 9
Ingredientes: pasteurized cow and
sheep milk, ground hot pepper 0,8%,
salt, rennet, selected milk enzymes.

BEST BEFORE 22.12.16

0,202kg



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

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

CONTACTS:

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