

PRODUCT TECHNICAL SHEET

Code 62

Description on documents: PECORINO TOSCANO D.O.P SV 1/1

Legal sale denomination: Formaggio di pecora

Dim.ni Cm. (Ø x h) 17 X 8

Size 1,9 Kg approx

Shape Straight-side cylindrical

Average ageing (days) 30 - 45

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, autochthonous milk enzymes; surface treated with E235 preservative (natamycin). Non-edible rind.

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

Characteristics

It is the classic soft paste sheep-milk cheese with Protected denomination of origin. The minimum ageing is 20 days, which are necessary to affix the protection mark, even if usually it is consumed after 30-45 days. The fragrant scent and the sweet taste remind us of the perfume of our hills' green pastures.

NUTRITIONAL VALUES per 100g	
Energy	1629kJ/393 kcal
Fat	33 g
of which	
Saturates	21 g
Mono-unsaturates	8,8 g
Polyunsaturates	1,9 g
Carbohydrate	0 g
of which	
Sugar	0 g
Protein	24 g
Salt	1,6 g
Vitamin A	383 µg (48%NRVs*)
Calcium	795 mg (99%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	%	37
Dry residue	%	63
Fat as feed basis	%	33
FDM	%	53
Protein	%	24
NaCl	%	1,6
pH		5,35

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 62

Your Code 62

EAN: 235194

Description on documents: PECORINO TOSCANO D.O.P SV 1/1

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Legal sale denomination: Formaggio di pecora

Commercial name (as it appears on the consumer unit)

Pecorino Toscano D.O.P.

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Packaging

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

No. Whole Wheels 4

No. single sale unit 4

Gross weight (kg about) 8,230

Pallet information

Packaging per layer 6

Number of layers 10

Total packaging 60

Gross Weight (kg about) 493,800

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.

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