

PRODUCT TECHNICAL SHEET

Code 70

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

Legal sale denomination: Formaggio di pecora

Dim.ni Cm. (Ø x h) 19 X 9

Size 2,4 Kg approx

Shape Straight-side cylindrical

Average ageing (days) min 120

Product sale unit Whole wheel

Shelf life 365 days from date of issue of Delivery note

Storage temperature 6 - 8 °C

Product availability

All year round.

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 a classic mature sheep-milk cheese with Protected Denomination of Origin. Minimum ageing is 120 days, after which the CONSORZIO PECORINO TOSCANO affixes the fire-brand. Cheese has a slightly straw-color with small eyeing. When matured cheese becomes spicy with an intense flavors, characteristics that make Pecorino Toscano unbeatable both as a table cheese and as a grating cheese. Matured and fresh Pecorino Toscano DOP are for sure the highlights of our dairy production.

NUTRITIONAL VALUES per 100g	
Energy	1811kJ/437 kcal
Fat	37 g
of which	
Saturates	23 g
Mono-unsaturates	10 g
Polyunsaturates	2,3 g
Carbohydrate	0 g
of which	
Sugar	0 g
Protein	26 g
Salt	2 g
Vitamin A	590 µg (74%NRVs*)
Calcium	932 mg (116%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	%	30
Dry residue %		70
Fat as feed basis	%	37
FDM	%	54
Protein	%	26
NaCl	%	2
pH		5,30

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 products 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 70

Your Code 70

EAN: 235404

Description on documents: PECORINO TOSCANO D.O.P. STAG 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. Stagionato

Dim. Cm. (Ø x h) 19 X 9

Size 2,4 Kg approx

Shape Straight-side cylindrical

Average ageing (days) min 120

Product sale unit Whole wheel

Shelf life 365 days from date of issue of Delivery note

Storage temperature -6 - 8 °C

Product availability

All year round.



Label real dimensions: Ø cm. 16

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

Characteristics

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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) 10,230

Pallet information

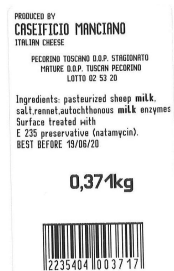
Packaging per layer 6

Number of layers 10

Total packaging 60

Gross Weight (kg about) 613,800

Weight label



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

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ph. fotografica

CONTACTS:

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