

Pecorino Romano DOP/PDO



Data Sheet

Description	Cheese produced with ewe's milk; white, raw and compact texture, with sparse eyes. The cheese has a fragrant aroma and it is usually piquant in flavour. Produced from an accurate selection of Sardinian whole ewe's milk. Fat content in dry matter minimum 36%.				
Ingredients	Sheep milk, salt, lamb rennet, lactic ferments.				
Allergenic	Milk				
Aging	5 months (as table product) – 8 months (as grating product)				
	Whole Shape	Portioned Variable Weight			Port. Fixed W.
Package	-	Porz 1/4	Porz 1/8	Portioned	Portioned
Storage Temperature	+6°C +/- 2°C	+6°C +/- 2°C	+6°C +/- 2°C	+6°C +/- 2°C	+6°C +/- 2°C
Weight	kg. 25	kg. 6,0	kg. 3,0	gr. 300	gr. 200
Pcs Per Package	1 whole shape	1 pcs	4 pcs	16 pcs	15 pcs
Product Code	021001	021005	021010	021015	021018
Bar Code	2201703	2708070	2201703	2208658	80.0676800.051.3
Package Code	9.80.0006768.500.9	9.80.0006768.503.0	9.80.0006768.506.1	80.0006768.526.9	7.80.0676800.051.2
Shelf Life	180 days	180 days	180 days	180 days	180 days
Carton Size	cm 34x34x 30 (h)	cm 20X30X 18 (h)	cm 20X30X 18 (h)	26,5X26,5X h 18 cm	26,5X26,5X h 18 cm
Cartons per layer	6	6	6	10	10
Cartons per pallet	30	30	30	50	50

Nutrition typical values per 100 g	
Energy	1663Kj / 401 Kcal
Fat	33,0 g
Of which saturated	24,0 g
Carbohydrates	0 g
Of which sugars	0 g
Protein	26,0 g
Salt	4,8 g

PRODUCT OF ITALY  