

SP ST 01 REV. N°.: 7 DATA REV.: 07/2022

PECORINO ROMANO

500 g

PRODUCT DESCRIPTION:

Product derived from grating cheese forms of Pecorino Romano DOP.

PRODUCT PROCESSING:

As soon as they reach their proper seasoning, the cheese wheels are immediately grated in order to preserve freshness and aroma. Freshly grated cheese is immediately packed with no dried processing and no additives.

INGREDIENTS:

Sheep's milk, salt, lamb's rennet, cultured milk.

EEC HEALTH MARK: IT K2U4N CE **ORGANELECTIC CHARACTERISTICS:**

Appearance: very grainy fragments of uniform size;

Taste: spicy and intense flavour;

Odour: typical pungent;

Colour: light ivory or natural straw.

PHYSICAL DESCRIPTION OF THE PRODUCT:

 $\label{prop:state} \textit{Fragments of uniform shapes, not grainy.}$

CHEMICAL-PHYSICAL CHARACTERISTICS: Fat/SS: min. 36%

Humidity: <32% Salt: 5%

MICROBIOLOGICAL CHARACTERISTICS:

Escherichia Coli < 100 ufc/g;

Microbial in Gelisio at $30^{\circ}C < 300.000 \text{ ufc/g}$

Salmonella spp absent in 25 g;

Listeria monocytogenes absent in 25 g.

OGM:

The product is not made of and doesn't contain genetically modified organisms in conformity with what formulated by Reg. CE n. 1829/2003 and is in conformity with the European norms on traceability and labelling of the genetically modified aliments (Reg. CE n. 1830/2003).

ALLERGENI:

Milk and milk-based products.

PACKAGING	
Kind of packaging:	Plastic multilayer film
Bag measure mm:	200 x 260
Product code:	PFG10PO0500MA
Unit size:	Bag containing 500 g
Net weight size:	5 kg f.p.
Units per case:	10
Case's measure mm:	260 x 340 x 180
Number of layers per pallet:	10 x 10
Number of packages per pallet:	100
Shelf-life (TMC):	120 days
Temperature of conservation:	+2°/+8°C max
EAN code:	8013728060036

utritional values for 10	0 g
Energy:	1683 KJ 406 Kcal
Fat:	34 g
of which saturates:	23 g
Carbohydrates:	0 g
of which sugars:	0 g
Protein:	25 g
Salt:	4,7 g



