



PRODUCT
TECHNICAL SHEET

MOD: ST
Ed. 01 Rev. 00
Data: 13/01/2020 Pag. 1 di 1
Filled up and approved by QM

FORMAGGIO DURO ITALIANO

Trading name	Formaggio Duro Italiano
Legal name	Half – fat hard chees
Aging	10 months
Producer	LATTERIA SORESINA Società Cooperativa Agricola Via dei Mille, 13/17 – 26015 Soresina (CR)
Packer	IT 9-2559/L CE
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana - 82100 Benevento
Ingredients	Milk, salt, calf rennet
Preservatives	Lysozyme egg
Allergens	Milk and other milk products Egg and its derivative
GMO	Absent
Storage conditions	Store at +4°C
Shelf life	31 days from packaging date
Weight	10kg
Milk origin	Italy

- General characteristics-

Item code	IDA0568
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- Organoleptic characteristics-

White or straw – yellow dough; hard texture, minutely grainy, flakes break; dark tint or natural golden yellow; flavour fragrant and pleasant

- Average nutritional values per 100g of product-

Energy Value	kJ	1654
	kcal	398
Fats	g	29
of which saturated fatty acids	g	18
Carbohydrates	g	0
of which sugars	g	0
Protein	g	33
Salt	g	1,5

- Microbiological characteristics-

<i>Parameter</i>	<i>Reference value</i>
Escherichia coli	Absent in 1g
Staphylococcus coagulase positive	<100 ufc/g
Listeria monocytogenes	Absent in 25g
Salmonella spp.	Absent in 25g

- Chemical – physical characteristics-

<i>Parameter</i>	<i>Reference value</i>
Water	<36%
Fat/dry	>32%
NaCl	1-2%
Aw	0,91-0,93
pH	5,4-5,6

-Logistic information-

Primari packaging	Transparent food – quality film
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