



PRODUCT TECHNICAL SHEET

MOD: ST

Ed. 01

Rev. 00

Data:13/01/2020

Pag. 1 di 1

Filled up and approved by QM

PECORINO ROMANO DOP

Trading name	Pecorino Romano DOP
Legal name	Formaggio Pecorino
Producer	L'ARMENTIZIA MODERNA Società Cooperativa Agricola Regione IsArais – 09036 Guspini (CA) IT 20 13 CE
Packer	IT 9-2559/L CE
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana - 82100 Benevento
Ingredients	Sheep milk, salt, lamb rennet, lactic ferments
Preservatives	Inedible rind for use of E 172
Allergens present in the product	Milk and milk products
Allergens present in the production plant	Eggs and egg products; milk and milk products; sulfur dioxide and sulphites in concentrations higher than 10mg / kg or 10mg / liter in terms of total SO ₂
GMO	Absent
Storage condition	Store at + 4 ° C
Best before	180 days from production date
Net weight	6kg
Origin of milk	Italy

-General characteristics-

Item number	IDA0094
-------------	---------

-Organoleptic characteristics-

White in color with straight sides and flat places. Dry salted, according to the ancient tradition.
--

-Average nutritional values per 100g of product-

Energy value	kJ	1841
	kcal	440
Fats	g	37
of which saturated fatty acids	g	25
Carbohydrates	g	0
of which sugars	g	0
Protein	g	27
Salt	g	3,29

-Microbiological characteristics-

Parameter	Reference value
Escherichia coli	<1000 ufc/g
Staphylococcus coagulase positive	<100 ufc/g
Listeria monocytogenes	Absent in 25g
Salmonella spp.	Absent in 25g

-Chemical-physical characteristics-

Parameter	Reference value
Humidity	29,8%
Dry weight content	70,2%

-Logistic information-

Primary packaging	Transparent food film
-------------------	-----------------------

-Authorization-

Authorization of the Consortium di 'tutela del Formaggio Pecorino Romano DOP' n. 56/91. Certified by the inspection body authorized by MIPAAF.
