



PRODUCT
TECHNICAL SHEET

MOD: ST

Ed. 01

Rev. 00

Data: 11/11/2019

Pag. 1 di 1

Filled up and approved by QM

PECORINO ROMANO DOP

Trading name	Pecorino Romano DOP
Legal name	Formaggio Pecorino Romano DOP
Producer	L'ARMENTIZIA MODERNA SOC. COOP. AGRICOLA S. S. 126, Regione Is Arais – 09036 Guspini (SU)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100, Benevento
Product description	Produced with whole sheep's milk, coagulated with lamb rennet and inoculated with native ferments. White dough, cylindrical shape with flat faces straight heel, white colour. Dry salted, according to the ancient tradition. It can be used as a table cheese or grated.
Aging	More than 150 days
Ingredients	Sheep milk, salt, lamb rennet, lactic ferment.
Allergens present in the product	Milk and milk products (lactose including)
Allergens present in the production plant	Eggs and egg products; milk and milk products (lactose including); sulfur dioxide and sulphites in concentration higher than 10 mg/kg or 10 mg/liter in terms of total SO ₂ .
Milk origin	Italy
Storage condition	Between +4°C and +10°C
Best before	365 days, if packaged as a whole 180 days from packaging date if portioned.
Net weight	29kg ca
Packaging method	Vacuum - sealed
GMO	Absent according to Regg. (CE) n. 1829-1830/2003

- General characteristics-

Item code	IDA0095
Ean code 13	2577709
Ean code 128	9803307546803
CE seal	IT 20 13 CE

- Microbiological characteristics-

Parameter	Limit
E. coli	<1000 ufc/g
Listeria monocytogenes	Absent in 25g
Staphylococchi coagulase positive	<100 ufc/g
Salmonella spp.	Absent in 25g

- 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
Proteins	g	27
Salt	g	3,29

-Chemical characteristics-

Humidity	29,8 %
Dry weight content	70,2 %

-Logistic information-

Pieces per carton	1
Carton dimension	35cm x 35cm x 32cm
Layers per pallet	5
Cartons per layer	6
Cartons per pallet	30