



PRODUCT
TECHNICAL SHEET

MOD: ST
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Filled up and approved by QM

FORMAGGIO ANTIOCO

Trading name	Formaggio Antioco
Legal name	Aged sheep's milk cheese with added goat's milk
Producer	Nuova Sarda Industria Casearia srl Località Sa Codina – 09097 San Nicolò D'Arcidano (OR)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100, Benevento
Ingredients	Sheep and goat's milk, rennet, salt, natural ferments. Not edible rind.
Allergens	Milk and milk products
Salting	Pickle
Aging	More than 90 days
Storage condition	Store between +4°C/+8°C
Shelf life	24months
Vacuum portioned shelf life	8months
Weight	15-20kg
Shape dimension	32cm x 16cm
Milk origin	Italy

-General characteristics

Item code	IDA0584
EC Seal	IT 20/056 CE

-Average nutritional values per 100g of product-

Energy value	kJ	1798
	kcal	429
Fats of which saturated fatty acids	g	35,5
	g	21
Carbohydrates of which sugars	g	0,5
	g	0,2
Proteins	g	27
Salt	g	1,92

-Organoleptic characteristics

External appearance	Soft yellow, dark brown, striped crust
Texture	White/soft yellow, compact, slightly glance
Taste	Pleasant, slightly spicy
Size	Cylindrical shape, basket made of junco

-Chemical characteristics-

Humidity	32,5g
Fat	35,5g
Dry matter	67,5g
Fat on dry matter	52,6g
Salt (NaCl)	2,0g
Lactose	0g

-Microbiological characteristics-

Listeria monocytogenes (ufc/g)	Absent in 25g n=5 c=0
Salmonella spp. (ufc/g)	Absent in 25g n=5 c=0
Staphylococcus aureus (ufc/g)	m*=100 M*=1000 n=5 c=2
Escherichia coli (ufc/g)	m*=100 M*=1000 n=5 c=2
Aflatossina M1	<150ng/kg

n = number of sampling units making up the sample; c = number of sample units for which it is permitted.

The result is unacceptable if one or more values obtained are greater than M or more than c/n are between m and M.

Characteristics extracted from Commission Regulation (EC) No 2073/2005 of 15 November 2005 on 'microbiological criteria for foodstuffs' and Regulation (EU) No 1169/2011 on the provision of food information to consumers.