



PRODUCT
TECHNICAL SHEET

MOD: ST	
Ed. 01	Rev. 00
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Filled up and approved by QM	

OTELLO

Trading name	Otello
Legal name	Hard cheese with fat content 40%in s.s.
Producer	BAYERNLAND eG Breslauer Straße 406, D-90471 Nürnberg
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100, Benevento
Ingredients	Milk, salt, lactic ferments, rennet. Non edible crust: treated in surface with E160b and E172 dyes
Allergens	Milk and milk products
Milk Origin	UE Countries
Storage condition	Store at +6°C/+12°C
Minimum aging	8 weeks
Weight	2,3kg ca

- General characteristics-

Item code	IDA0098
CE Seal	DE BY 305 EG
EAN Code	2809031...weight

- Average nutritional values per 100g of product-

Energy Value	kJ	1452
	kcal	349
Fats	g	25
of which saturated fatty acids	g	16
Carbohydrates	g	0
of which sugars	g	0
Proteins	g	31
Salt	g	2,3

- Organoleptic characteristics--

External appearance	Hard brown yellow crust, treated with linen oil
Inside	White yellow colour, small flip- off holes
Consistency	Compact, slightly crumbly
Taste	Aromatic, spicy
Smell	Aromatic

- Chemical – physical characteristics-

Dry weight content	62% ca
Humidity	38% ca
Fat	25% ca
Fat s.s.	40% min.
NaCl	1,9-2,7%
pH	4,90-5,30

- Microbiological characteristics -

Parametro	Min.	Max.
Enterobacteriaceae	<1000 ufc/g	10000 ufc/g
Escherichia coli	<10 ufc/g	100 ufc/g
Staphylococcus coagulase positive	<100 ufc/g	
Salmonella spp.	Absent in 25g	
Listeria monocytogenes	Absent in 25g	

-Logistic information-

Cardboard shapes	4 x 2,3kg ca
Cardboard weight	9,5kg ca
Layers per carton	6
Layers per pallet	13
Cardboard per pallet	78
Weight product per pallet	780kg
Pallet weight	803kg ca (pallet included)
Pallet size	Leng. 120cm x width 80cm x height. 80cm

-Advices for use and storage-

TMC depends on product storage conditions. If the product is aged, TMC is at producer discretion. The product delivered by us keeps its intrinsic characteristics for 60 days from delivery date at a +6°C/+12°C temperature. After that could be verify changes to product characteristics due to the progressive aging.