

**PRODUCT****TECHNICAL SHEET**

MOD: ST

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Pag. 1 of 1

Filled up and approved by QM

PECORINO ROMANO DOP

Trading name	Pecorino Romano DOP
Legal name	Hard-cheese
Producer	TRENTIN S.p.A. Via Genova 19, 37053 – Cerea (VR)
Distributor	I.D.AL. srl Italiana Distribuzione Alimenti Zona Industriale Pezzapiana, 82100, Benevento
Ingredients	Sheep milk, salt, lactic enzymes, lamb rennet.,
Allergens	Milk and other milk products.
Packaging method	Packaged in a protective atmosphere
Storage conditions	Store at +2°C / +8°C
Transportation temperature	+2°C/ + 8°C
Shelf life at production	140 days
Shelf life at delivery	120 days
Weight	200g

-General characteristics-

Item code	IDA0598
EAN code	8011192003870
CE seal	IT 05 195 CE

- Average nutritional values per 100g of product-

Energy value	kJ	1607
	kcal	384
Fats	g	32
of which saturated fatty acids	g	18
Carbohydrates	g	0
of which sugars	g	0
Proteins	g	26
Salt	g	5,2

- Organoleptic characteristics-

Odour / Flavour	Strong and salty
Color	White / pale yellow
Texture	Hard-cheese

- Chemical-physical characteristics -

Umidity	25 – 35%
Fat on dry substance	>40%
pH	5.4
Dry substance	<0.92

- Microbiological characteristics-

Escherichia coli	< 10 ufc/g
Staphylococcus coagulase positive	< 10.000 ufc/g
Ashes	< 100 ufc/g
Yeasts	< 1.000 ufc/g
Salmonella spp.	Absent in 25g
Listeria monocytogenes	Absent in 25g

- Logistic information-

Net weight	200g
Carton net weight	3,6 kg ±
Pieces per carton	18
Cartons per layer	15
Cartons per pallet	105
Carton gross weight	4 kg ±
Carton dimension (length x width x height)	260mm x 200mm x 210mm white cardboard
Total pallet height (wood included)	1,6m
Pallet gross weight	430 kg ±