

SE.PI. FORMAGGI SRL S.S 131 – Km 76,100 09094 Marrubiu (OR) IT 20/053 CE	GRATED PECORINO ROMANO DOP CHEESE	REV. 09 20/05/2020
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Certification of the BRC Standard ed. 8, IFS version 6.1, of the certification body DNV (Det Norske Veritas)	BRC Global Standard for food safety GRADE A IFS International Food Standard HIGHER LEVEL	The company has implemented an adequate Food Safety Management System which provides for the use of the Prerequisite Programs and the HACCP system, in compliance with Regulation (EC) no. 852/2004 and 853/2004 and all the mandatory legislation on food safety
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Product line: Grated pecorino Romano DOP cheese packed in bags

Country of origin of raw materials	ITALY SARDEGNA
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Ingredients List

Ingredient
Whole sheep's MILK thermised
salt
rennet

Additives: Absent

OGM: Absent

Ionizing radiations: Absent

Declarations on the label: "Certified by a Control Body authorized by the Ministry of Agricultural, Food and Forestry Policies"

Structural and sensory properties of the product

EXTERNAL APPEARANCE	
Shape, Color	GRANULATED, WHITE TO STRAW
OLFACTORY, TASTE AND TACTILE PERCEPTIONS	
Smell and aroma	FLORAL
Taste and sensations in the mouth	PLEASANTLY SALTY, DELICATE

Storage

STORAGE CONDITIONS	TEMPERATURE
In transport	0° C ÷ + 4° C
In the final deposit	0° C ÷ + 4° C

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Product life

TYPES OF DURATION	DURATION TIME
TMC sales shelf at T 0 ° C ÷ + 4 ° C	90 days from packaging (shelf life) unopened package

How to use: after opening the package, the product can be stored (up to 5 days) in a refrigerated environment, at T 0 ° C ÷ + 10 ° C, in a special closed container, in protected mode

Intended use: product suitable for all categories of consumers and suitable for daily food consumption, with the exception of individuals intolerant to lactose and allergic to milk

Non-perishable food product according to art. 62 of law 27/2012

Nutritional Information (average values as is)

ENERGY VALUE	For 100 g of product)	% RI
(kJ)	1633	19,44
(kcal)	393,85	19,69
PARAMETERS	g for 100 g	% RI
Total fat	32,25	46,07
of which saturated fats	18	90
Total carbohydrates	0,0001	0
of which sugars	0	0
Proteins	25,90	51,80
Salt	3,4	56,66

*** RI = Reference intake of an average adult (8.400 kJ / 2000 kcal) See Annex XIII of EU Reg. 1169 - 2011.**

Microbiological Standards

TYPE	m	Unit
E. Coli	<10	ufc/g
Stafilococco Aureo (coag. +)	<10	ufc/g
Enterobacteriaceae	<10	ufc/g
Listeria spp. e Monocytogenes	assente in 25	g
Salmonella spp.	assente in 25	g
Yeasts and molds	<1000	ufc/g
Bacillus cereus presumed	<500	ufc/g

Residues

TYPE	
Aflatoxins in milk	<0,05 µg/Kg
Pesticide residues	Conforme al Reg. CE 1881/2006

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Allergen content

Allergens List	Present in the supplied product
Cereals containing gluten	NO
Crustaceans and shellfish-based products	NO
Eggs and egg products	NO
Fish and fish products	NO
Peanuts and peanut products	NO
Soy and soy products	NO
MILK and dairy products (including lactose)	YES
Nuts	NO
Celery and celery-based products	NO
Mustard and mustard-based products	NO
Sesame seeds and sesame seed products	NO
Sulfur dioxide and sulphites in concentrations above 10mg / kg or 10mg / liter in terms of total SO ₂	NO
Lupins and lupine-based products	NO
Molluscs and shellfish products	NO

ITEM NUMBER	GRAT1000	GRAT 5 KG
PRODUCT DESCRIPTION	Grated Romano pecorino in bags	Grated Romano pecorino in bags
Weight	1 Kg	5 Kg
EAN CODE		8022952000183

PRODUCT	PACKAGING		PIECES PER PACKAGING	LAYERS FOR EPAL	PACKAGING FOR LAYER	PACKING FOR EPAL
	DIMENSIONS (CM)	TYPE				
GRAT1000	/	CT CHIUSO	5	5	10	50
GRAT 5 KG	/	CT BOX	50	1	1	1

General informations

Laboratory Manager

LARGIU FILIPPO

Sales Manager

GUIISO SALVATORE