



PRODUCT TECHNICAL DATA SHEET

Rev. 01 of 05/02/2007

PECORINO TOSCANO MATURE



<i>PRODUCT DESCRIPTION</i>	Cheese made with whole milk of ewes exclusively reared in Tuscany. It is an excellent table cheese. Its seasoning in a lapse of time is 75 days.
<i>INGREDIENTS</i>	Sheep's milk, sea salt, calf rennet, selected milk ferments.
<i>TYPICAL CHARACTERISTICS OF PRODUCT</i>	<ul style="list-style-type: none"> - cylinder shape with flat surfaces and straight whole circumference; - dimension: 15-22 cm diameter, 7-11 cm high; - flavour: sharp and pleasantly spicy taste; - average weight: 1,8 Kg.; - appearance and consistency: may be white or slightly straw-coloured, hard and compact with sparse holes, when long-seasoned, its colour tends to dark brown.
<i>SHELF LIFE</i>	150 gg. dalla consegna/emissione del doc. di trasporto DDT
<i>CARRIAGE CONDITION</i>	Con automezzo refrigerato a temperatura +4°C - +14°C
<i>PALLET SYSTEM</i>	EPAL 80 cm x 120 cm
<i>STORAGE CONDITION</i>	In refrigerant store at the temperature from +4°C to +14°C
<i>PRESERVATION CONDITION</i>	Keep in a cold place at the temperature from +4°C to +14°C
<i>CUSTOM CODE</i>	04069063

TYPES OF FORMAT

SELLING FORMAT (net weight)	TYPE OF PACKING
Wheel - about 1,8 Kg.	Not packed
1/2 of a wheel - about 900 gr.	Vacuum plastic bag
1/4 of a wheel - about 450 gr.	Vacuum plastic bag



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TYPES OF FORMAT AND PALLET

SELLING FORMAT (net weight)	Wheel	1/2 of a wheel	1/4 of a wheel
<i>EAN code</i>			
<i>Items/carton</i>	4	8	16
<i>Cartons/layer</i>	6	6	6
<i>Layers/pallet</i>	8	8	8
<i>Cartons/pallet</i>	48	48	48

PHYSICAL AND CHEMICAL COMPOSITION (average values for 100 grams of product)

COMPOUND	VALUE
Proteins	23,8 gr.
Carbohydrates	1,2 gr.
Fat	35,9 gr.
Water	38,7 %
Fat on dry matter	minimum 40%
Energy value (1 Kcal = 4,1868 Kj)	436 Kcal - 1.806 Kj