



## PRODUCT TECHNICAL DATA SHEET

Rev. 01 of 05/02/2007

# PECORINO TOSCANO MILD



<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 20 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"> <li>- cylinder shape with flat surfaces and a straight or slightly convex whole circumference;</li> <li>- dimension: 15-22 cm diameter, 7-11 cm high;</li> <li>- flavour: delicate, aromatic or slightly acidulous;</li> <li>- average weight: 1,3 Kg.;</li> <li>- appearance and consistency: white, soft texture with sparse small holes.</li> </ul>
<i>SHELF LIFE</i>	150 days from date of delivery/date of issue of delivery note
<i>CARRIAGE CONDITION</i>	With refrigerant vehicle at the temperature from +4°C to +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 1,3 Kg.	Not packed
1/2 of a wheel - about 700 gr.	Vacuum plastic bag
1/4 of a wheel - about 350 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	18,7 gr.
Carbohydrates	1,8 gr.
Fat	28,0 gr.
Fat on dry matter	minimum 40%
Water	48,5 %
Energy value (1 Kcal = 4,1868 Kj)	334 Kcal - 1.385 Kj