



PRODUCT TECHNICAL DATA SHEET

Rev. 01 of 05/02/2007

PECORINO SARDO MATURE



<i>PRODUCT DESCRIPTION</i>	Cheese made with whole milk of ewes exclusively reared in Sardinia. It is an excellent table cheese. It undergoes a longer seasoning period at least 4 months. This hard, dry cheese is very good to be grated and are used mainly in cooking.
<i>INGREDIENTS</i>	Sheep's whole milk, sea salt, calf rennet, milk ferments.
<i>TYPICAL CHARACTERISTICS OF PRODUCT</i>	<ul style="list-style-type: none"> - cylinder shape with flat surfaces and straight whole circumference; - dimension: 20 cm diameter, 10/11 cm high; - flavour: sharp and pleasantly spicy taste; - average weight: from 3 to 3,6 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>	180 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 +1°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 +1°C
<i>PRESERVATION CONDITION</i>	Keep in a cold place at the temperature from +4°C to +1°C
<i>CUSTOM CODE</i>	04069063

TYPES OF FORMAT

SELLING FORMAT (net weight)	TYPE OF PACKING
Wheel - about 3,6 Kg.	Not packed
1/2 of a wheel - about 1,8 Kg.	Vacuum plastic bag
1/4 of a wheel - about 900 gr.	Vacuum plastic bag



PRODUCT TECHNICAL DATA SHEET

Rev. 01 of 05/02/2007

PECORINO SARDO MATURE

TYPES OF FORMAT AND PALLET

SELLING FORMAT	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>	4	4	4
<i>Layers/pallet</i>	8	8	8
<i>Cartons/pallet</i>	32	32	32

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

COMPOUND	VALUE
Proteins	25,0 gr.
Carbohydrates	none
Fat	31,0 gr.
Chlorides	3,0 gr.
Water	36%
Fat on dry matter	minimum 50%
Energy value (1 Kcal = 4,1868 Kj)	370 Kcal – 1.549 Kj