



PRODUCT TECHNICAL DATA SHEET

Rev. 01 of 05/02/2007

PECORINO SARDO MILD



<i>PRODUCT DESCRIPTION</i>	Cheese made with whole milk of ewes exclusively reared in Sardinia. It is an excellent table cheese. Its seasoning in a lapse of time goes from 20 to 60 days.
<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 a straight or slightly convex whole circumference; - dimension: 16-18 cm diameter, 7-8 cm high; - flavour: delicate, aromatic or slightly acidulous; - average weight: from 1,6 to 1,9 Kg.; - appearance and consistency: white, soft texture with sparse small holes.
<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 1,7 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	Wheel	1/2 of a wheel	1/4 of a wheel
<i>EAN code</i>			
<i>Items/carton</i>	6	12	24
<i>Cartons/layer</i>	4	4	4
<i>Layers/pallet</i>	10	10	10
<i>Cartons/pallet</i>	40	40	40

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

COMPOUND	VALUE
Proteins	22,0 gr.
Carbohydrates	0,5 gr.
Fat	29,0 gr.
Chlorides	0,5 gr.
Water	45%
Fat on dry substance	minimum 50%
Energy value (1 Kcal = 4,1868 Kj)	360 Kcal - 1.507 Kj