

Product name: Cheese "FIORE SARDO DOP"
Production area: Sardinia
Ingredients: raw sheep's milk, rennet, salt, natural milk enzymes
Salting: in brine
Aging: more than 105 days.
Marking: Shape: cylindrical, smooth.
Dimensions: 19 x 14 cm approximately
Weight: 2,4 – 3,6 Kg approximately
Rind: yellow to dark brown rind, smooth
Color and texture: white to pale yellow, compact
Flavor: pleasant, slightly spicy as the maturation progresses
Storage temperature: 4 to 8 °C
Intended use: wholesale/ national transport market
Destination: national
Destination use: direct consumption to a wide band of consumers (children, adults, elderly). By these groups are excluded subjects
with specific allergies, for wich the product is not recommended to use.
Formality of use: to be consumed as it is/ or how ingredients for food companies
Storage life: 24 months

ORIGIN OF MILK: ITALY

AVERAGE CHEMICAL CHARACTERISTICS		NUTRITION FACTS		
Humidity:	31,5 %	Calories (Kcal)	445	In 100g of product
Fat:	31,0 %	Energy (KJ)	1859	In 100g of product
Dry matter:	68,5 %	Total Fat:	36,0 %	
Fat on dry matter:	49,5 %	Saturated fatty acids:	21,0 %	
Salt (coma NaCl):	2,0 %	Carbohydrates:	0,0 %	
Lactose:	0-0,2 %	Sugars:	0,0 %	
		Protein:	30,0 %	
		Salt:	2,20 %	

## ALLERGENS (DIRECTIVE 2003/89/CE)

Milk

## MICROBIOLOGICAL CHARACTERISTICS

Pathogens Germs content					
Values					
Absence in 25 g n=5 c=0					
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Hygienic Deficiency Germs content					
Values (UFC/g)					
m*=100 M*=1000 n=5 c=2					
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n= number of sampling units that constitute the sample c = number of sample units for which it is permissible

The result is unacceptable, if one or more of the values obtained are higher than M or more of c/n are between m and M.

Features extracted from Regulation (EC) no. 2073/2005 of the Committee of November 15, 2005 on "microbiological criteria for foodstuffs." And Reg. (EU) n. 1169/11 concerning the nutrition declaration on the labels.