

**Product name:** Cheese "JUNCU NIEDDU"

**Production area:** Sardinia

**Ingredients:** sheep and goat's milk, rennet, salt, natural milk enzymes, extra virgin olive oil, infused truffle aroma, ground black truffle.

**Salting:** in brine

**Aging:** more than 60 days.

**Marking:** Shape: cylindrical, shaped in rush baskets.

Dimensions: 25x 14 cm approximately

Weight: 5,0 – 6,0 Kg approximately

**Rind:** dark brown, striped

**Color and texture:** white to pale yellow, compact, grainy, with truffle veins

**Flavor:** pleasant, slightly spicy, with a strong hint of truffle.

**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 which 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

AVERAGE CHEMICAL CHARACTERISTICS		NUTRITION FACTS	
Humidity:	38 %	Calories (Kcal)	421 In 100g of product
Fat:	34 %	Energy (KJ)	1762 In 100g of product
Dry matter:	62 %	Total Fat:	35 %
Fat on dry matter:	55 %	Saturated fatty acids:	18,0 %
Salt (coma NaCl):	2,0 %	Carbohydrates:	0,5 %
Lactose:	0 %	Sugars:	< 0,1 %
		Protein:	26,0 %
		Salt:	2,0 %

ALLERGENS (DIRECTIVE 2003/89/CE)	
Milk	

MICROBIOLOGICAL CHARACTERISTICS	
Pathogens Germs content	
Type of germs:	Values
Listeria monocytogenes	Absence in 25 g n=5 c=0
Salmonella ssp	Absence in 25 g n=5 c=0
Hygienic Deficiency Germs content	
Type of germs:	Values (UFC/g)
Stafilococcus aureus	m*=100 M*=1000 n=5 c=2
Escherichia coli	m*=100 M*=1000 n=5 c=2

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."