

LEGAL DEFINITION

Hard cheese, semi-cooked, made with pasteurized sheep's milk

CHEESE SHAPE SIZE

The height of the heel varies from 5 to 12 cm, the diameter 10 cm and 18 cm faces

INGREDIENTS

Pasteurised sheep's milk (origin: Italy, in the Crotonese Marquisate), salt, kid rennet, probiotics.



2 kg
weight range 0,250 Kg

SEASONED 60 / 90 DAYS

SEMI HARD

PECORINO CROTONESE PDO



PRODUCT SPECIFICATION

CHEESE PROCESSING

The Pasteurised milk, inoculated with autochthonous probiotics, has kid rennet paste added to it, the curd then breaks down to the size of a grain of rice. The mass is semi-cooked at 42-44 °C, and the resulting paste is poured into basket moulds for manual pressing; finally the forms are stewed and dipped in whey at 55°C.



PACKAGING

A single product vacuum packed

TYPE OF PACKAGE

Thermoformed polyamide and polythene film suitable for food contact

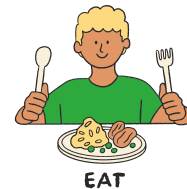


TERMS OF SALE

By weight

STORAGE CONDITIONS

From 0° a +4° C



MODE OF TRANSPORT

The product is transported in refrigerated vehicles



HOW TO CONSUME

It can be eaten as it is, in flakes or used as an ingredient in food preparation



SHELF LIFE

365 days from date of packaging

ALLERGENS

Milk. It does not not contain gluten and/or sources of gluten



NUTRITION FACTS

Calories 399 kcal – joule 1656 kj
Fat 32,05g of which saturated Fat 16,20g
Carbohydrates 3,50g of which sugar 0,75g
Protein 24,13g
Salt 2,1g



MICROBIOLOGICAL PROPERTIES

Listeria Monocytogenes (unit of measurement /25g) absent value
analysis method AFNOR UNI 03/04 – 04/05
Non-aural staphylococci (units of measure UFC/g) value 890
analysis method UNI EN ISO 6888-1:2004
Salmonella SPP (unit of measurement /25g) absent value
analysis method AFNOR UNI 03/06 – 12/07



LOGISTICS DATA

type of packaging:

Each item measures 20x60x13h – including platform the pallet measures 1.50

SHAPE SIZE	WEIGHT RANGE	PZ x ITEM	ITEM X PALLET	LAYERS	ITEM I X LAYER
tradizional 2 kg	250g	3	80	10	8

