

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), Sheep's milk whey salt, smoke aroma



0,300 kg
weight range 0,50 Kg

SEASONED over 90 DAYS



HARD PECORINO CROTONESE PDO



PECORINO
CROTONESE



PRODUCT SPECIFICATION

CHEESE PROCESSING

Obtained by heating the whey to a temperature of 62 °C, addition of pasteurised sheep's milk and salt and subsequent heating to a temperature of 82 °C. Subsequently extracted by surfacing and put back in fuscelle. Dry salted, matured for about 20-25 days and smoked by immersion in liquid smoke solution.



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 391 kcal – joule 1791 kj
Fat 37g of which saturated Fat 20g
Carbohydrates 5g of which sugar 0g
Protein 20g
Salt 1,9g



MICROBIOLOGICAL PROPERTIES

Listeria Monocytogenes (unit of measurement /25g) absent value
analysis method UNI EN ISO 11290-1:2017
Non-aural staphylococci (units of measure UFC/g) value <10
analysis method UNI EN ISO 6888-1:2004
Salmonella SPP (unit of measurement /25g) absent value
analysis method UNI EN ISO 6579-1:2017 (escluso p.9.5.6)



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
0,300 kg	50g	20	80	10	8

