

TECNICAL SCHEDULE Monna Lisa "Vignaiolo"

Rev.10. 14/01/21

Ean 13: 294601				
Product code	Primary Packaging	Ean 128	Intrastat	
ML081	Whole bulk	98016625000276	04069063	
MLV81	Vacuum sealed	98016625000283	04069063	

Commercial Characteristics			
Weight	Circa 1.5 kg		
Dimensions	Height: 10 cm	Diameter: 17 cm	

	Labelling	
Ingredients	Pasteurized sheep milk, salt, rennet Surface treatment: Preservatives: E235, E202, red wine.	
Ingrediënten	gepasteuriseerde schapenmelke, zout, stremsel. Oppervlaktebehandeling: conserveringsmiddelen: E235, E202. marc	
Ingrédients	Lait de brebis pasteurisé, sel, présure. Traitment en surface: conservateurs: E235, E202, marc	
Shelf life	6 months	
Preservation	in a cool place at a temperature < +14 °C	
temperature		
Crust not eatable	·	
Allergen	milk and derivates. Rif. Attachment 2, EU regulation 1169/2011	
Ogm	absentRif. Reg.1829/2003/CE e 1830/2003/CE	

Packaging					
Code Pieces for box Boxes for layer Layers for pallet					
ML081	2	6	6		

Productive process

Pasteurization of the sheep milk at 72°C for 30", cooling down to 32-35°C, addition of ferments and pause of fermentation, adding rennet and coagulation, breaking of the curd, pouring in the forms, stewing, salting in brine, drying in cell at 6-8°C, surface treatment and aging in cell at 8°C for 30-60 days

Organoleptic characteristics

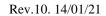
Cheese of fresh pasteurized sheep milk, processed through traditional methods, adding selected ferments. Obtaining a tasty pecorino, slightly spicy.

Intended use

Daily consumer good; Not recommended for allergics or intollerants to lactose

Business recognition and certification

CE marking	IT 09 35 CE	
Business certifications	Registration number	
BRC	P2425	
IFS	P2424	





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Microbiological and Chemical/physical data

Nutritional values	Kcal:349	Kj: 1446
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	Parameters	Unit of measure.	Values
	E. coli	U.F.C./gr	< 100
Microbiological data	Stafilococchi coagulasi positivi	U.F.C./gr	< 100
	Salmonella spp.	in 25 gr	ASSENTI (ABSENT)
	Listeria monocytogenes	in 25 gr	ASSENTI (ABSENT)

Parameters	Unit of measure	Values
Fat	g/100g	28
Saturated fatty acid	g/100g	16
Proteines	g/100g	22
Carboidrat	g/100g	1.3
Sugars	g/100g	1.3
Salt	g/100g	1.6

Allergen list

Dichiarazione allergeni	Presente	Possible presence	Absent
Cereals containing gluten			Х
Crustaceans and products based on shellfish			Χ
3. Eggs and by-products			Χ
4. Fish and products based on fish			Χ
5. Peanuts and peanut-based products			X
6. Soy and soy-based products			X
7. Milk and dairy products (lactose included)	Х		
8. Fruits in shell, i.e. almonds, hazelnuts, walnuts, cashew,			X
pecan, Brazil, pistachios, macadamia nuts or Queensland			
nuts and their by-products			
Celery and products based on celery			Х
10. Mustard and mustard-based products			X
11. Sesame seeds and sesame seeds-based products			Х
12. Sulphur dioxide and sulphites in concentrations above 10			X
mg/kg			
13. Lupine and lupine-based products			X
14. Molluscs and products based on molluscs			Х



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