



# TECNICAL SHEET

## Monna Lisa Cave Aged Cheese

Rev.10. 04/02/20

Ean 13: 2947050


Product code	Primary Packaging	Ean 128	Intrastat
ML087	Whole bulk	98016625000344	04069063

### Commercial Characteristics

Weight	Circa 2.6 kg		
Dimensions	Height: 12 cm	Diameter: 22 cm	

### Labelling

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



### Packaging

Code	Pieces for box	Boxes for layer	Layers for pallet
ML087	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, eventual surface treatment and aging in cell at 8°C for 30-60 days and for other 30-60 days in natural caves.

### 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:466	Kj: 1930
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Microbiological data	Parameters	Unit of measure.	Values
	E. coli	U.F.C./gr	< 100
	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	39
Saturated fatty acid	g/100g	27
Proteines	g/100g	29
Carboidrat	g/100g	0
Sugars	g/100g	0
Salt	g/100g	1,8

### Allergen list

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