

### **TECNICAL SCHEDULE**

Monna Lisa with truffle aged in Cave

Rev.13. 06/03/25

| Ean 13: 2947290 |                     |                |           |
|-----------------|---------------------|----------------|-----------|
| Product code    | Primary Packaging   | Ean 128        | Intrastat |
| MLG43           | Whole bulk with box | 98016625000580 | 04069063  |

| Commercial Characteristics |              |                 |  |
|----------------------------|--------------|-----------------|--|
| Weight                     | Circa 1.1 kg |                 |  |
| Dimensions                 | Height: 6 cm | Diameter: 16 cm |  |

|                               | Labelling   |           |
|-------------------------------|---|-----------|
| Ingredients                   | Pasteurized sheep milk, truffle (tuber aestivum vitt) min. 1%, salt, rennet, aroma. |           |
| Shelf life                    | 6 months  | O Barrier |
| Preservation                  | in a cool place at a temperature < +14 °C   |           |
| temperature Crust not eatable |   |           |
| Origin of the milk            | : Italy   |           |
| 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 |   |   |   |  |
| MLG43   | 4 | 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 data

|                      | 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) |

### **Nutritional values**

| Average Nutritional values for 100 gr of product | Kcal:398        | Kj: 1650 |  |
|--|-----------------|----------|--|
| Parameters                                       | Unit of measure | Values   |  |
| Fat  | g/100g          | 33       |  |
| Saturated fatty acid                             | g/100g          | 19       |  |
| Carboidrat                                       | g/100g          | 0.3      |  |
| Sugars   | g/100g          | 0.3      |  |
| Proteines  | g/100g          | 25       |  |
| Salt   | g/100g          | 1.9      |  |

## Allergen list

| Dichiarazione allergeni                                       | Presente | Possible presence | Absent |
|---|----------|-------------------|--------|
| Cereals containing gluten                                     |          |                   | Х      |
| Crustaceans and products based on shellfish                   |          |                   | X      |
| 3. Eggs and by-products                                       |          |                   | X      |
| 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)                 | 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      |