



TECNICAL SCHEDULE

Monnalisa Formaggio

Pecorino Tinto Rosso

Rev.10. 30/10/20

Ean 13: 294551

Product code	Primary Packaging	Ean 128	Intrastat
ML002	Whole bulk	98016625000047	04069063

Commercial Characteristics

Weight	Circa 2 kg		
Dimensions	Height: 10 cm	Diameter: 15 cm	

Labelling

Ingredients	Ingredients: pasteurized sheep milk, salt, rennin Surface treatment: tomato sauce, colorant:E160,E150,E172 Preservatives: E235, E202
Ingrediënten	gepasteuriseerde schapenmelke, zout, stremsel. Oppervlaktebehandeling:tomaatconserven kleurstoffen E160b, E150d, E172,conserveringsmiddelen: E235, E202.
Ingrédients	Lait de brebis pasteurisé, sel, présure. Traitement en surface:conserves de tomates, colorants E160B, E150d, E172, conservateurs: E235, E202
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
Origin of the milk	Italy



Packaging

Code	Pieces for box	Boxes for layer	Layers for pallet
ML002	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, eventual 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 intolerants to lactose

Business recognition and certification

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



TECNICAL SCHEDULE
Monnalisa Formaggio
Pecorino Tinto Rosso

Rev.10. 30/10/20

Microbiological and Chemical/physical data

Average nutritional values for 100 gr of product	Kcal:397	Kj: 1645
--	----------	----------

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	33
Saturated fatty acid	g/100g	22
Proteines	g/100g	23
Carboidrat	g/100g	1,8
Of which Sugars	g/100g	1,8
Salt	g/100g	1,6

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