

“Gran Cru di Grotta”

Sheep's milk cheese ripened in a natural cellar

Characteristics

Sheep's milk cheese ripened in a natural cellar, aged rind of yellow ochre colour, texture of creamy colour and irregular little holes, intense smell that reminds the quality moulds that are in a natural environment, rich and pleasant taste.



Product Billing code	600	Name of Product	0%
Ingredients	Pasteurized sheep's MILK, selected milk enzymes, rennet and salt. Rind treated with flaxseed oil. Rice flour on the rind.		
Country of origins of milk	ITALY		
Allergen Declaration	Allergens in the product (DIR. 89/03 CEE all.3): milk and its by-products - pasteurized sheep's milk (ingredient).		
Medium weight in kg for piece	1,7	Tare in g	20
Dimension Whole Wheel	Mould 20	Side Height	7,5
Packaging	Cotton Muslin /Vacuum packed/ Box		
Packaging / Packing	The cheese is wrapped in a fine cotton muslin cloth specifically designed for a better preservation, then vacuum packed.		
Medium ripening in days (before sale)	60		
SHELF LIFE dd by labeling	110	Shelf Life dd Fresh Cut (temp. max. 4°C)	30
EAN Code	2 251589	GTIN Code	98024501006007
Preservation	In the fridge from +0° to +4°	Availability	All year around.
Consumption Directions	Room temperature. Rind not edible. Eat after removing rind. General customers.		
Transport and distribution	Use a refrigerated vehicle in order to prevent deformations and/or modifications to the product's organoleptic characteristics		
Indications Lot	Julian numeric code		
Corporate Statement	Compliance with regulations relating to food safety. Eligibility for food packaging material according to regulation. The product hasn't treatments with ionizing radiation.		

Microbiological Profile

Microbiological criteria official Reg.CE 2073/2005

Listeria m.:	absent in 25 g	staphylococci: c+n.r. <100 ufc/g	E.coli: N.R. < 100 ufc/g
--------------	----------------	----------------------------------	--------------------------

Nutritional values per 100 gr. Product

(average values are not considered as standard fixed)

Energy Kj/Kcal	Fat g/100	Saturated Fatty Acids g/100	Carbohydrates g/100	Sugar g/100	Protein g/100	Salt g/100	Moisture %	Fat on Dry g/100
1651 / 398	34	24	<0,5	<0,5	23,0	1,80	40,30	56,95

Unit of sale for box	box by layer	number of layer	box for pallet	Dimension Box in mm			weight in g of the box empty	Pallet
				length	depth	height		
2	12	6	72	395	190	115	265	EPAL

“Gran Cru di Grotta” con espositore (da 2pz)

Sheep's milk cheese ripened in a natural cellar



Characteristics

Sheep's milk cheese ripened in a natural cellar, aged rind of yellow ochre colour, texture of creamy colour and irregular little holes, intense smell that reminds the quality moulds that are in a natural environment, rich and pleasant taste.

Specifications object exhibition

Wood display with 2 "Gran Cru di Grotta" cheeses that allow to show the traditional way to ripening the cheese in the cave, notably decorating the store. Upon request we can send a fake cheese for show.
To supply the object is possible order the code 600 "Gran Cru di Grotta".

Features object exhibition

Material	Weight Empty	Diameter / Depth	Height	Lenght	Number of cheeses inside	Weight of the cheeses
Wood coloured walnut	About 0,600 kg	25 cm	20 cm	16 cm	2	About 4,0 kg.

Product Billing code	607	Name of Product	0%
Ingredients	Pasteurized sheep's MILK, selected milk enzymes, rennet and salt. Rind treated whit flaxseed oil. Rice flour on the rind.		
Country of origins of milk	ITALY		
Allergen Declaration	Allergens in the product (DIR. 89/03 CEE all.3): milk and its by-products - pasteurized sheep's milk (ingredient).		
Medium weight in kg for piece	1,7	Tare in g	20
Dimension Whole Wheel	Mould 20	Side Height	7,5
Packaging	Cotton Muslin /Vacuum packed /Display / Box		
Packaging / Packing	The cheese is wrapped in a fine cotton muslin cloth specifically designed for a better preservation, vacuum packed and placed on a wood display walnut coloured.		
Medium ripening in days (before sale)	60		
SHELF LIFE dd by labeling	110	Shelf Life dd Fresh Cut (temp. max. 4°C)	30
EAN Code	2 251589	GTIN Code	98024501006076
Preservation	In the fridge from +0° to +4°	Availability	All year around.
Consumption Directions	Room temperature. Rind not edible. Eat after removing rind. General customers.		
Transport and distribution	Use a refrigerated vehicle in order to prevent deformations and/or modifications to the product's organoleptic characteristics		
Indications Lot	Julian numeric code		
Corporate Statement	Compliance with regulations relating to food safety. Eligibility for food packaging material according to regulation. The product haven't treatments with ionizing radiation.		

Microbiological Profile

Microbiological criteria official Reg.CE 2073/2005

Listeria m.:	absent in 25 g	staphylococci: c+n.r.	<100 ufc/g	E.coli: N.R.	< 100 ufc/g
--------------	----------------	-----------------------	------------	--------------	-------------

Nutritional values per 100 gr. Product

(average values are not considered as standard fixed)

Energy Kj/Kcal	Fat g/100	Saturated Fatty Acids g/100	Carbohydrates g/100	Sugar g/100	Protein g/100	Salt g/100	Moisture %	Fat on Dry g/100
1705 / 411	35	25	<0,5	<0,5	24,0	1,90	38,10	56,54

Unit of sale for box	box by layer	number of layer	box for pallet	Dimension Box in mm			weight in g of the box empty	Pallet
				lenght	depth	height		
1	12	4	48	285	235	185	295	EPAL