

Formaggio di Fossa di Sogliano d.o.p

10/01/1900

Ripened sheep's milk cheese buried in old ground hole in Sogliano al Rubicone

Characteristics

Ripened sheep's milk cheese, buried in the tufa sandstone ground holes in Sogliano al Rubicone, off-white rind, irregular shape, friable and pure white texture, strong smell, strong and slightly sharp taste. The production of "Formaggio di Fossa di Sogliano D.O.P." meets in all its phases with the specification reference.



Product Billing code	173	Name of Product	0%
Ingredients	Pasteurized sheep's MILK, selected milk enzymes, rennet and salt.		
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	1,2	Tare in g	10
Dimension Whole Wheel	Mould 14 irregular	Side Height	9 Irregular
Packaging	Vacuum-packed / Box		
Packaging / Packing	The cheese is vacuum-packed and accompanied by an oval label.		
Medium ripening in days (before sale)	60-70 days before pitting, about 90 days inside the pits		
SHELF LIFE dd by labeling	150	Shelf Life dd Fresh Cut (temp. max. 4°C)	30
EAN Code	2 227537	GTIN Code	98024501001736
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
1810 / 436	36	26	<0,5	<0,5	28,0	1,60	32,10	53,02

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	330	180	115	225	EPAL

Formaggio di Fossa di Sogliano d.o.p 1/2 S/V

10/01/1900

Ripened sheep's milk cheese buried in old ground hole in Sogliano al Rubicone



Characteristics

Piece of ripened sheep's milk cheese, buried in the tufa sandstone ground holes in Sogliano al Rubicone, off-white rind, irregular shape, friable and pure white texture, strong smell, strong and slightly sharp taste. The production of "Formaggio di Fossa di Sogliano D.O.P." meets in all its phases with the specification reference.

Product Billing code	090	Name of Product	0%
Ingredients	Pasteurized sheep's MILK, selected milk enzymes, rennet and salt.		
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	0,6	Tare in g	15
Dimension Whole Wheel	Mould	14 Irregular	Side Height 9 Irregular
Packaging	Vacuum-packed / Paper Wrap / Box		
Packaging / Packing	The cheese is vacuum-packed and wrapped in an elegant brown paper, accompanied by an oval label.		
Medium ripening in days (before sale)	60-70 days before pitting, about 90 days inside the pits		
SHELF LIFE dd by labeling	150	Shelf Life dd Fresh Cut (temp. max. 4°C)	30
EAN Code	2 958682	GTIN Code	98024501000906
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
1810 / 436	36	26	<0,5	<0,5	28,0	1,60	32,10	53,02

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		
4	12	6	72	330	180	115	225	EPAL

Formaggio di Fossa di Sogliano d.o.p 1/4 S/V

10/01/1900

Ripened sheep's milk cheese buried in old ground hole in Sogliano al Rubicone

Characteristics

Small piece of ripened sheep's milk cheese, buried in the tufa sandstone ground holes in Sogliano al Rubicone, off-white rind, irregular shape, friable and pure white texture, strong smell, strong and slightly sharp taste. The production of "Formaggio di Fossa di Sogliano D.O.P." meets in all its phases with the specification reference.



Product Billing code	171	Name of Product	0%
Ingredients	Pasteurized sheep's MILK, selected milk enzymes, rennet and salt.		
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	0,3	Tare in g	15
Dimension Whole Wheel	Mould	14 Irregular	Side Height 9 Irregular
Packaging	Vacuum-packed / Paper Wrap / Box		
Packaging / Packing	The cheese is vacuum-packed and wrapped in an rustic paper, accompanied by an oval label.		
Medium ripening in days (before sale)	60-70 days before pitting, about 90 days inside the pits		
SHELF LIFE dd by labeling	150	Shelf Life dd Fresh Cut (temp. max. 4°C)	30
EAN Code	2 328516	GTIN Code	98024501001712
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
1810 / 436	36	26	<0,5	<0,5	28,0	1,60	32,10	53,02

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		
8	12	6	72	395	190	115	265	EPAL