

Mini Cacio Divino

Small semi ripened sheep's milk cheese dipped in "Sangiovese" red wine

Characteristics

Small semi ripened sheep's milk cheese, dipped in red wine "Sangiovese", regular shape, smooth rind of purple colour, persistent smell of grapes, white and thick texture with fine holes, pleasant taste also of wine.



Product Billing code	279	Name of Product	0%
Ingredients	Pasteurized sheep's MILK, selected milk enzymes, rennet and salt. Rind treated with local red wine " Sangiovese" (contains SULFITES).		
Country of origins of milk	Milk from EU country. Country of processing: ITALY		
Allergen Declaration	Allergens in the product (DIR. 89/03 CEE all.3): milk and its by-products - pasteurized sheep's milk (ingredient) and sulfites.		
Medium weight in kg for piece	0,400 - 0,450	Tare in g	15
Dimension Whole Wheel	Mould 10	Side Height	5
Packaging	Vacuum-packed / Paper / Box		
Packaging / Packing	The cheese is vacuum-packed, wrapped in burgundy paper, accompanied by a gold label.		
Medium ripening in days (before sale)	10		
SHELF LIFE dd by labeling	70	Shelf Life dd Fresh Cut (temp. max. 4°C)	15
EAN Code	2 458625	GTIN Code	98024501002795
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
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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
1631 / 393	33	24	<0,5	<0,5	24,0	1,50	38,50	53,66

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	7	8	56	425	220	96	310	EPAL