

"Il Noce" Affinato

Sheep's milk cheese ripened in earthenware jar with walnut leaves

Characteristics

Sheep's milk cheese ripened inside a jar with walnut leaves, slightly irregular shape lightly marked by the leaves, ivory texture with fine holes, lingering scent with hints of walnut, sweet and pleasant taste.



Product Billing code	291	Name of Product	0%
Ingredients	Pasteurized sheep's MILK, selected milk enzymes, rennet and salt. Rind treated with walnut leaves. (it may contain traces of NUTS)		
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	1,3	Tare in g	20
Dimension Whole Wheel	Mould 15	Side Height	8
Packaging	Vacuum-packed / Paper / Box		
Packaging / Packing	The cheese is vacuum-packed and wrapped in a branded paper.		
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 645826	GTIN Code	98024501002917
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
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
				length	depth	height		
2	12	6	72	330	180	115	225	EPAL

"Il Noce" in Giara (da 4pz)

Sheep's milk cheese ripened
in earthenware jar with walnut leaves



Characteristics

Sheep's milk cheese ripened inside a jar with walnut leaves, slightly irregular shape light marked by the leaves, ivory texture with fine holes, lingering scent with hints of walnut, sweet and pleasant taste.

Specifications object exhibition

Jar with 4 "Il Noce Affinato" cheese and walnut leaves. The jar can be exposed vertically or horizontally, pay attention to stop it laterally. To supply the object is possible order the code 291 "Il Noce" Affinato.

Features object exhibition

Material	Weight Empty	Diameter / Depth	Height	Lenght	Number of cheeses inside	Weight of the cheeses
Internally glazed earthenware jar suitable for food contact	About 3.7 kg	28 cm	35 cm	28 cm	4	About 5.6 kg.
Product Billing code	489	Name of Product		0%		
Ingredients	Pasteurized sheep's MILK, selected milk enzymes, rennet and salt. Rind treated with walnut leaves. (it may contain traces of NUTS)					
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	1,3	Tare in g		10		
Dimension Whole Wheel	Mould 15	Side Height		8		
Packaging	Vacuum-packed / Jar / Box					
Packaging / Packing	The cheese is vacuum-packed with few walnut leaves and placed inside the jar with walnut leaves.					
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 645826	GTIN Code		98024501004898		
Preservation	In the fridge from +0° to +4°		Availability		All year around. Ask for availability.	
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.					

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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
1	8	4	32	lenght	depth	height	635	EPAL
				303	303	375		