

Il vero formaggio Scoparolo

Ripened sheep's milk cheese

Characteristics

Ripened sheep's milk cheese, gold yellow colour and mature rind, light yellow straw colour texture, compact and lightly friable, intense and fragrant smell, genuine and steady taste.



Product Billing code	299	Name of Product	0%
Ingredients	Pasteurized sheep's MILK, selected milk enzymes, rennet and salt. Rind treated whit flaxseed oil.		
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	2,7	Tare in g	30
Dimension Whole Wheel	Mould 22	Side Height	8
Packaging	Food paper /Vacuum packed / Box		
Packaging / Packing	The cheese is accompanied by an elegant label and wrapped in a printed food paper sheet, then vacuum packed.		
Medium ripening in days (before sale)	90		
SHELF LIFE dd by labeling	120	Shelf Life dd Fresh Cut (temp. max. 4°C)	30
EAN Code	2 216379	GTIN Code	98024501002993
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
1614 / 389	33	24	<0,5	<0,5	23,0	1,80	40,40	55,37

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	7	8	56	425	220	96	310	EPAL