

Brand
L' Antica Cascina s.r.l.
Place of Production
Forlì - Emilia Romagna – Italia

Technical Specifica 74

Last Review

REV: RO

All.2 AC)A_5.1.2

01/06/2021

(n° Ric. IT 08 1103 CE)

C'era una Volta Medio

Large sheep's milk cheese ripened

Characteristics

Large sheep's milk cheese ripened, mature rind of ocre colour, white cream colour texture with a few holes, strong smell, sophisticated and lingering taste.



Product Billing code		374	Name of Produ		Product	0%		
Ingredients		Pasteurized sheep's MILK, selected milk enzymes, rennet and salt. Rind treated with 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		5		Tare in g		80		
Dimension Whole Wheel		Mould 25		Side Height		10		
Packaging		Food paper /Vacuum packed / Box						
Packaging / Packing		The cheese is cross-tied with a string and a square label and wrapped with a white food paper, then vacuum packed.						
Medium ripening in days (before sale)		120						
SHELF LIFE dd by labeling		120		Shelf Life dd Fresh Cut (temp. max. 4°C)		30		
EAN Code		2 226675		GTIN Code		98024501003747		
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.						
Microbiological Profile Microbiological criteria official Reg.CE 2073/2005								
Listeria m.:	absent in 25 g			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) Saturated Fatty Carbohydrates Supplies								
Energy Kj/Kcal	Fat g/100	Acids g/100	g/100	Sugar g/100	Protein g/100	Salt g/100	Moisture %	Fat on Dry g/100
1925 / 465	40	28	<0,5	<0,5	26,0	2,00	30,30	57,39
Unit of sale	box by	number of layer box for		Dimension Box in mm			weight in g of the	Pallet
for box	layer		pallet	lenght	depth	height	box empty	50
	8	5	40	335	310	210	370	EPAL