

Mini Piper Nigrum

Small semi ripened mixed cheese of cow's and sheep's milk with black pepper

Characteristics

Small semi ripened mixed cheese of cow's and sheep's milk, straw-coloured rind and pulp marked by peppercorns, compact texture with holes mild, intense smell, full and characteristic taste.



Product Billing code	440	Name of Product	0%
Ingredients	Pasteurized cow's and sheep's MILK, peppercorns min 0,3%, selected milk enzymes, rennet and salt. Rind treated with food preservatives E202, E282, E235.		
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 cow's and sheep's milk (ingredient).		
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 and wrapped in an original paper.		
Medium ripening in days (before sale)	10		
SHELF LIFE dd by labeling	90	Shelf Life dd Fresh Cut (temp. max. 4°C)	15
EAN Code	2 464995	GTIN Code	98024501004409
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	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
1643 / 396	33	23	0,8	<0,5	24,0	1,40	38,60	53,75

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