

## Cacio Faenum

Sheep's milk cheese ripened in wood barrel with hay

### Characteristics

Sheep's milk cheese ripened inside a wood barrel with hay, slightly irregular shape, moss green colour rind, white and thick texture, persistent and folksy smell, aromatic and balanced taste.



Product Billing code	601	Name of Product	0%
Ingredients	Pasteurized sheep's MILK, selected milk enzymes, rennet and salt. Rind treated with hay.		
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	1,4	Tare in g	30
Dimension Whole Wheel	Mould 15	Side Height	8
Packaging	Vacuum-packed / Paper Wrap / Box		
Packaging / Packing	The cheese is vacuum-packed with a few hay , wrapped in a rustic paper and accompanied by a square wood label.		
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 230651	GTIN Code	98024501006014
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. 10		
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

## Cacio Faenum con Cestino (da 1 pz)

Sheep's milk cheese ripened in wood barrel with hay



### Characteristics

Sheep's milk cheese ripened inside a wood barrel with hay, slightly irregular shape, moss green colour rind, white and thick texture, persistent and folksy smell, aromatic and balanced taste.

### Specifications object exhibition

Wooden basked with 1 "Cacio Faenum" cheese and hay. The package may be exposed leaving in the basket the whole cheese while the lid of the box you can use it as a tray for the portioned cheese.  
To supply the object is possible order the code 601 "Cacio Faenum".

### Features object exhibition

Material	Weight Empty	Diameter / Depth	Height	Lenght	Number of cheeses inside	Weight of the cheeses
Basket of wooden peeled	About 0,140 kg	24 cm	10 cm	24 cm	1	About 1,4 kg.

Product Billing code	611	Name of Product	0%
Ingredients	Pasteurized sheep's MILK, selected milk enzymes, rennet and salt. Rind treated with hay.		
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	160
Dimension Whole Wheel	Mould 15	Side Height	8
Packaging	Vacuum-packed / Basket / Box		
Packaging / Packing	The cheese is vacuum-packed with a few hay and put in a basket with lid, tied with twine and a wood label.		
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 230651	GTIN Code	98024501006115
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. 10		
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
				lenght	depth	height		
2	6	6	36	475	245	132	395	EPAL

## Botticella del Cacio Faenum (da 7pz)

Sheep's milk cheese ripened in wood barrel with hay



### Characteristics

Sheep's milk cheese ripened inside a wood barrel with hay, slightly irregular shape, most green colour rind, white and thick texture, persistent and folksy smell, aromatic and balanced taste.

### Specifications object exhibition

Barrel with 7 "Cacio Faenum" cheeses and hay. The barrel is supplied with two removable supports that keep safe from falling. To supply the object is possible order the code 601 "Cacio Faenum".

### 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 8,3 kg	44 cm	31 cm	31 cm	7	About 9,8 kg.
<b>Product Billing code</b>	802	<b>Name of Product</b>		0%		
<b>Ingredients</b>	Pasteurized sheep's MILK, selected milk enzymes, rennet and salt. Rind treated with hay.					
<b>Country of origins of milk</b>	ITALY					
<b>Allergen Declaration</b>	Allergens in the product (DIR. 89/03 CEE all.3): milk and its by-products - pasteurized sheep's milk (ingredient).					
<b>Medium weight in kg for piece</b>	1,3	<b>Tare in g</b>		10		
<b>Dimension Whole Wheel</b>	Mould 15	Side Height		8		
<b>Packaging</b>	Vacuum-packed / Barrel / Box					
<b>Packaging / Packing</b>	The cheese is vacuum-packed with a few hay and placed in a earthenware barrel on a bed of hay.					
<b>Medium ripening in days (before sale)</b>	60					
<b>SHELF LIFE dd by labeling</b>	110	<b>Shelf Life dd Fresh Cut (temp. max. 4°C)</b>		30		
<b>EAN Code</b>	2 230651	<b>GTIN Code</b>		98024501008025		
<b>Preservation</b>	In the fridge from +0° to +4°		<b>Availability</b>		All year around. Ask for availability.	
<b>Consumption Directions</b>	Room temperature. Rind not edible. Eat after removing rind. General customers. 10					
<b>Transport and distribution</b>	Use a refrigerated vehicle in order to prevent deformations and/or modifications to the product's organoleptic characteristics					
<b>Indications Lot</b>	Julian numeric code					
<b>Corporate Statement</b>	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

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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
				lenght	depth	height		
1	4	4	16	482	387	390	1700	EPAL