

Technical Specifica 45

Last Review

REV: RO

01/06/2021

AII.2 AC)A_5.1.2

(n° Ric. IT 08 1103 CE)

L'Ulivo

Sheep's milk cheese ripened in earthenware jar with olive branches

Characteristics

Sheep's milk cheese ripened inside a jar with olive branches, slightly irregular shape, rind marked by branches of light ochre colour, ivory and thick texture with fine holes, delicate smell with olive hints, sweet and pleasant taste.



Product P	Product Billing code 602			Name of	Product	0%			
Ingre	dients	Pasteurized sheep's MILK, selected milk enzymes, rennet and salt. Rind treated with olive branches.							
Country of o	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 weigh	nt in kg for piece	1,3		Tare in g 20					
Dimension \	Whole Wheel	Mould 15 Side Height 8				8			
Pack	aging	Vacuum-packed /	Paper Wrap / Box						
Packaging	g / Packing	The cheese is vacuum-packed with few olive leaves and wrapped in a branded paper.							
•	ening in days re sale)	60							
SHELF LIFE dd by labeling		110		Shelf Life dd Fresh Cut (temp. max. 4°C)		30			
EAN Code		2 271259		GTIN Code 9802450		98024501006021	24501006021		
Preservation		In the fridge from	+0° to +4°	Availa	ability	All year around.			
Consumptio	on Directions	Room temperature. Rind not edible. Eat after removing rind. General customers.							
Transport an	d distribution	Use a refrigerated vehicle in order to prevent deformations and/or modifications to the product's organoleptic characteristics							
Indicat	ions 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.							
				crobiological Profile	3/2005				
Listeria m.:	absent in 25 g		staphylococci:	c+n.r. <100 ufc/g		E.coli: N.R.	< 100 ufc/g		
				l values per 100 gr. P					
			(average value						
Energy Kj/Kcal	Fat g/100	Saturated Fatty	Carbohydrates	Sugar g/100	Protein g/100	Salt g/100	Moisture %	Fat on Dry g/100	
Energy Kj/Kcal 1705 / 411	Fat g/100 35	Saturated Fatty Acids g/100 25		Sugar g/100 <0,5	Protein g/100 24,0	Salt g/100 1,90	Moisture %	Fat on Dry g/100 56,54	
		Acids g/100	Carbohydrates g/100	<0,5		1,90		,	

Technical Specifica **E4**REV: **R0**

Last Review

All.2 AC)A_5.1.2

(n° Ric. IT 08 1103 CE)

01/06/2021

L'ulivo in giara (da 12pz)

Sheep's milk cheese ripened in earthenware jar with olive branches

Characteristics

Sheep's milk cheese ripened inside a jar with olive branches, slightly irregular shape, rind marked by branches of light ochre colour, ivory and thick texture with fine holes, delicate smell with olive hints, sweet and pleasant taste.



Specifications object exhibition

Jar with 12 "I'Ulivo" cheeses and branches of olivo trees. The jar can be exposed vertically or horizzontally, pay attention to stop it laterally.

To supply the object is possible order the code 602 "L'Ulivo"

			Featu	res object exhibi	ition				
Material			Weight Empty	Diameter / Depth	Height	Lenght	Number of	Weight of the	
Internally glazed earthenwa		vare jar	About 8,5 kg	40 cm	52 cm	40 cm	cheeses inside	cheeses About 16,8 kg.	
suit	suitable for food contact		About 8,3 kg	40 (111	32 (111	40 (111	12	About 10,8 kg.	
Product Billing code 500				Name of	Product	0%			
Ingred	lients	Pasteurized shee	p's MILK, selected	d milk enzymes, rennet and salt. Rind treated with olive branches.					
Country of or	igins of milk	ITALY							
Allergen De	eclaration	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 W	/hole Wheel	Mould	15		Side Height	8	8		
Packa	ging	Vacuum-packed / Jar / Box							
Packaging	/ Packing	The cheese is vacuum-packed with few olive leaves and placed inside the jar with olive branches.							
Medium ripe (before		60							
SHELF LIFE do	by labeling	110		Shelf Life dd Fresh Cut (temp. max. 4°C)		30			
EAN C	Code	2 271259		GTIN	Code	98024501005000	0		
Preservation		In the fridge from	ı +0° to +4°	Availa	bility	All year around.			
Consumption	n 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							
Indication	ons Lot	Julian numeric code							
Compliance with regulations relating to food safety. Eligibility for food packaging material according to regulation. The product haven't treatments with ionizing radiation.							gulation. The		
			М	icrobiological Profile	e				
Microbiological criteria official Reg.CE 2073/2005							100 5-1-		
Listeria m.:	absent in 25 g		stapnylococci	c+n.r. <100 utc/g		E.COII: N.R.	< 100 ufc/g		
				al values per 100 gr.					
Energy Kj/Kcal	Fat g/100	Saturated Fatty	Carbohydrates	Sugar g/100	Protein g/100	Salt g/100	Moisture %	Fat on Dry g/100	
1705 / 411	35	Acids g/100 25	g/100 <0,5	<0,5	24,0	1,90	38,10	56,54	
Unit of sale	box by	number of layer	box for	· · · · · ·	mension Box in m	. ,	weight in g of the	Pallet	
for box	layer	number of layer	pallet	lenght	depth	height	box empty	railet	
1	2	2	4	420	420	540	1400	EPAL	

Technical Specifica **E3**REV: **R0**

Last Review

AII.2 AC)A_5.1.2

(n° Ric. IT 08 1103 CE)

01/06/2021

Piccola giara di ulivo (da 4pz)

Sheep's milk cheese ripened in earthenware jar with olive branches

Characteristics

Sheep's milk cheese ripened inside a jar with olive branches, slightly irregular shape, rind marked by branches of light ochre colour, ivory and thick texture with fine holes, delicate smell with olive hints, sweet and pleasant taste.



Specifications object exhibition

Jar with 4 "L'Ulivo" cheeses and branches of olivo trees. The jar can be exposed vertically or horizzontally, pay attention to stop it laterally.

To supply the object is possible order the code 602 "L'Ulivo".

			Featu	res object exhib	ition					
	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 Bi	Illing code	499		Name of Product		0%				
Ingred	dients	Pasteurized shee	p's MILK, selected	d milk enzymes, rei	nnet and salt. Rin	d treated with oliv	ve branches.			
Country of or	ntry of origins of milk ITALY									
Allergen D	eclaration	Allergens in the p	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 W	Dimension Whole Wheel Mould 15				Side Height	8				
Packa	aging	Vacuum-packed / Jar / Box								
Packaging	/ Packing	The cheese is vacuum-packed with few olive leaves and placed inside the jar with olive branches.								
-	Medium ripening in days (before sale) 60									
SHELF LIFE do	d by labeling	110		Shelf Life dd Fresh Cut (temp. max. 4°C)		30				
EAN (EAN Code			GTIN	Code	9802450100499	7			
Preser	vation	In the fridge from	ı +0° to +4°	Availa	bility	All year around.				
Consumption	n Directions	Room temperatu	re. Rind not edibl	e. Eat after remov	ng rind. General	customers.				
Transport and	Transport and distribution		Use a refrigerated vehicle in order to prevent deformations and/or modifications to the product's organoleptic characteristics							
Indicati	ons Lot	Julian numeric code								
Corporate Statement Compliance with regulations relating to food safety. Eligibility for food packaging material according to regulation product haven't treatments with ionizing radiation.							gulation. The			
				icrobiological Profil						
Listeria m.:	absent in 25 g			c+n.r. <100 ufc/g	77 07 2003	E.coli: N.R.	< 100 ufc/g			
			Nutrition	al values per 100 gr.	Product		-			
			(average valu	ues are not considered as stan						
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	box by	number of layer	box for	D	mension Box in m	m weight in g of the Pallet				
for box	layer		pallet	lenght	depth	height	box empty	EDAL		
1	8	4	32	303	303	375	635	EPAL		



Technical Specifica **E1**REV: **R0**

Last Review

01/06/2021

AII.2 AC)A_5.1.2

(n° Ric. IT 08 1103 CE)

La Giarina (da 1pz)

Sheep's milk cheese ripened in earthenware jar with olive branches

Characteristics

Sheep's milk cheese ripened inside a jar with olive branches, slightly irregular shape, rind marked by branches of light ochre colour, ivory and thick texture with fine holes, delicate smell with olive hints, sweet and pleasant taste.



Specifications object exhibition

Small jar with 1 "l'Ulivo" cheese and branches of olivo trees. The jar can be exposed closed or with the lid on the side.

To supply the object is possible order the code 602 "L'Ulivo"

			Featu	res object exhib	ition					
Material			Weight Empty	Diameter / Depth	Height	Lenght	Number of cheeses inside	Weight of the cheeses		
	Internally glazed earthenware jar suitable for food contact			21 cm	19 cm	19 cm	1	About 1,4		
Product Billing code 498			Name of Product			0%				
Ingred	lients	Pasteurized shee	p's MILK, selected	d milk enzymes, rennet and salt. Rind treated with olive branches.						
Country of or	rigins of milk	ITALY								
Allergen D	eclaration	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	kg for piece 1,4 Tare in g 10								
Dimension W	/hole Wheel	Mould	Mould 15 Side Height 8							
Packa	aging	Vacuum-packed / Jar / Box								
Packaging	/ Packing	The cheese is vacuum-packed with few olive leaves and placed inside the jar with olive branches.								
Medium ripening in days (before sale) 60										
SHELF LIFE dd by labeling		110		Shelf Life dd Fresh Cut (temp. max. 4°C)		30				
EAN	EAN Code			GTIN	Code	98024501004980	0			
Preser	vation	In the fridge from	1 +0° to +4°	Availa	bility	All year around.				
Consumption	n Directions	Room temperatu	re. Rind not edibl	e. Eat after remov	ng rind. General	customers.				
Transport and	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.								
				icrobiological Profil						
Listeria m.:	absent in 25 g			c+n.r. <100 ufc/g	173/2005	E.coli: N.R.	< 100 ufc/g			
			. ,	ıl values per 100 gr.	Product					
				es are not considered as star						
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/10		
1705 / 411	35	25	<0,5	<0,5	24,0	1,90	38,10	56,54		
Unit of sale	box by	number of layer	box for		mension Box in m		weight in g of the	Pallet		
for box	layer	1 -	pallet	lenght	depth	height	box empty	EDAL		
1	6	5	30	357	357	215	650	EPAL		