

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 Billing code | 602 | Name of Product | 0% |
| Ingredients | Pasteurized sheep's MILK, selected milk enzymes, rennet and salt. Rind treated with olive branches. | | |
| 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 | 20 |
| Dimension Whole Wheel | Mould 15 | Side Height | 8 |
| Packaging | Vacuum-packed / Paper Wrap / Box | | |
| Packaging / Packing | The cheese is vacuum-packed with few olive leaves and wrapped in a branded paper. | | |
| 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 271259 | GTIN Code | 98024501006021 |
| 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 |
|--------------|----------------|----------------------------------|--------------------------|

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 |