

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
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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

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 "L'Ulivo" cheeses and branches of olive trees. The jar can be exposed vertically or horizontally, pay attention to stop it laterally. To supply the object is possible order the code 602 "L'Ulivo"

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 8,5 kg	40 cm	52 cm	40 cm	12	About 16,8 kg.
Product Billing code	500	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		10		
Dimension Whole Wheel	Mould 15	Side Height		8		
Packaging	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 Code	2 271259	GTIN Code		98024501005000		
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
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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		
1	2	2	4	420	420	540	1400	EPAL

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 horizontally, pay attention to stop it laterally.
To supply the object is possible order the code 602 "L'Ulivo".

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 3.7 kg	28 cm	35 cm	28 cm	4	About 5.6 kg.
Product Billing code	499	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		10		
Dimension Whole Wheel	Mould 15	Side Height		8		
Packaging	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 Code	2 271259	GTIN Code		98024501004997		
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
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Nutritional values per 100 gr. Product

(average values are not considered as standard fixed)

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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	8	4	32	303	303	375	635	EPAL

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"

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 2,2 kg	21 cm	19 cm	19 cm	1	About 1,4
Product Billing code	498	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	1,4	Tare in g		10		
Dimension Whole Wheel	Mould 15	Side Height		8		
Packaging	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 Code	2 271259	GTIN Code		98024501004980		
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
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(average values are not considered as standard fixed)

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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	6	5	30	357	357	215	650	EPAL