

Sheep's cheese Arrogante with Myrtle



REPARO s.r.l.

Technical Sheet

n. 05_FPMI

Edition n. 03

Revision n. 00

Date: 25/06/2020

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PRODUCT INFORMATION

PRODUCT	As Table Cheese or for Grating, semi-cooked pasta, made exclusively from whole sheep's milk
INGREDIENTS	Sheep's milk, Salt, MYRTLE (Myrtus communis), Rennet, Lactic Bacteria
ALLERGENIC	Milk and milk products including lactose
ADDITIVE	No one
RIND TREATMENT	Semi-refined linseed oil-neutral polymer without preservatives- not edible rind
GENETICALLY MODIFIED ORGANISM	Absent in both raw materials and finished product
ORIGIN OF MILK	Italy (100 % Sardinian Sheep's milk).
PRODUCTION AREA	Sardinia.
AGING	> 120 days
METRIC PARAMETERS/SIZE	Cylindrical shape, flat face, Rind marked by wicker basket impressions Size: Diameter cm. 23-25; Height cm. 11-13; Weigh Kg. 5-6.
APPEARANCE AND TASTING	Smooth and thin rind, light straw-colored, marked by wicker basket impressions. Texture dense or with rare holes that became granny with aging, with white or a light straw-yellow color, characterized by the presence of truffle flakes Aromatic flavor, sweet and delicately sour taste in young cheese, intense and pleasantly spicy after aging, characterized by the taste notes of the myrtle.
INTENDED USE	Product intended for consumers of all ages, except for sensitive, intolerant or allergic to milk and lactose proteins.
USES	Table Cheese to eat as it is, also suitable as a condiment, grated or flaked, for typical Mediterranean diet recipes
PRODUCTION UNIT	REPARO SRL_UNIT LDS
PRODUCTION LOT CODE	Year/Month/Day of Production
COMMERCIAL LOT CODE	6 numbers: Es. 010001: 01 = n° Pallet; 0 = current year; 001: Progressive packaging day, according to the Julian Calendar.
SHELF LIFE	360 days from packing date
STORAGE	Temperature < 4-8 °C
CONDITIONS OF TRANSPORT	Refrigerated vehicles < 4-8 °C

00	25/06/2020	ADJUSTMENT	M. V. DI STEFANO	P. FADDA	P. FADDA
Rev.	Date	Causal	Editing	Verify	Approval

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CHEMICAL-PHYSICAL PARAMETERS

DETERMINATION	UM/100 g	VALUE	RANGE	ANALYSIS METHOD
HUMIDITY	g	29	± 3	UNI EN ISO 5534:2004
DRY MATERIAL	g	71	± 3	
ASHES	g	4,7	± 0,5	MP 2271 rev 0 2018
HYDROGEN ION CONCENTRATION	pH	5,20	± 0,30	DM 21/04/1986 GU n° 229 02/10/1986
<i>a</i> _w	-	0,89	± 0,03	D. Lgs. n° 303 del 16/12/1993; ISO 21807:2004
FAT (SS)	g	50	± 3	ISO 3433:2008 (IDF 222:2008); DM 21/04/1986 GU n° 229 02/10/1986
FAT (TQ)	g	36	± 3	ISO 1735 FIL 5 Ed 2004 - ISO 3433:2008 (IDF 222:2008) - DM 21/04/1986 GU n° 229 02/10/1986
PROTEINS	g	27	± 2	MP 1457 rev 3 2017;
CARBOHYDRATES	g	0,5	± 0,5	MP 0297 rev 5 2014
SALT (NaCl TQ)	g	2,4	± 0,45	FIL IDF Standard 88 A:1988 - DM 21/04/1986 GU n° 229 02/10/1986
SODIUM	g	0,9	± 0,15	MP 1289 rev 10 2017

MICROBIOLOGICAL PARAMETERS Reg. (CE) 2073/2005

DETERMINATION	VALUE	RANGE	ANALYSIS METHOD
FOOD SAFETY CRITERIA			
<i>Listeria monocytogenes</i>	Absent in 25g	Absent in 25g	UNI EN ISO 11290-1:2017
<i>Salmonella spp</i>	Absent in 25g	Absent in 25g	UNI EN ISO 6579-1:2017
PROCESS HYGIENE CRITERIA			
<i>Stafilococchi coagulasi-positivi</i>	< 10 UFC/g	< 100 UFC/g	UNI EN ISO 6888-1:2004
<i>Escherichia coli β glucuronidasi +</i>	< 10 UFC/g	< 100 UFC/g	UNI ISO 16649-2:2010
OTHERS			
YEASTS AND MOLDS COUNT	< 10 UFC/g	< 100 UFC/g	ISO 18593:2004 + AFNOR NF V08- 059:2002

NUTRITION FACTS According to Reg. (UE) 1169/2011

DETERMINATION	UM/ 100g	NUTRITIONAL VALUE IN AVERAGE	% AR *
ENERGY		kJ	1810
		kcal	436
FAT	g	36	51
SATURATED FAT	g	26	130
MONOUNSATURATED FATTY ACIDS **	g	8,2	NA
POLYUNSATURATED FATTY ACIDS **	g	1,3	NA
CARBOHYDRATES	g	1,3	1
SUGAR	g	0	0
PROTEINS	g	28	56
SALT	g	2	34

* AR = REFERENCE ASSUMPTIONS OF AN AVERAGE ADULT (8400KJ/2000Kcal) - ALL XIII - Parte B REG. (UE) n.1169/2011

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PACKAGING AND LOGISTIC INFORMATION

ITEM	WHEEL
PRODUCT CODE	FPMI_FI
GTIN CODE	---
PACKAGING	VACUUM
PRIMARY PACKAGING	Multilayer shrink high barrier bag, color: transparent
DIMENSION AND WEIGH	350 x 420 mm - 0,05 kg
SECONDARY PACKAGING	Carton (if it is requested by the costumer)
DIMENSION AND WEIGH	240 x 240 x 130 mm. - 0,16 Kg.
QUANTITY PER CASE	1
WEIGH PACK	~ 6 Kg.
COMPOSITION PALLET	140 Wheels for pallet
TOTAL WEIGH PALLET	~ 800 Kg.
PALLET	EPAL cm. 80 x 120 - USA cm. 100 x 100/100 x 120

NOTES

The Quality Manager, with the comfort of internal documentation, in acts, declaring that the product covered by this type of technique is:

- Obtained in compliance with sanitary provisions in existing national and EU legislation, therefore, to be considered fit for human consumption
- Made with milk from animals raised on farms in areas free from FMD and where they have never been cases of BSE;
- Obtained without any additives harmful, forbidden by Italian law;
- Free from any contagious disease status.

Also:

- The level of radioactivity of the product is below the legal limits;
- Is not at risk of dioxin contamination;
- Respect, in the field of GMOs, the EC Regulations 1829-1830/2003;
- Is not got milk outside the legal limits on aflatoxins;
- Is not an irradiated product containing ingredients that have been irradiated.

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