



REPARO s.r.l.

Technical Sheet

n. 06_FSD

Edition n. 03

Revision n. 00

Date: 25/06/2020

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CERTIFIED BY INSPECTION AGENCY DESIGNATED BY
MINISTERO PER LE POLITICHE AGRICOLE ALIMENTARI E FORESTALI

Fiore Sardo D.O.P.



PRODUCT INFORMATION

PRODUCT	As Grater or as Table Cheese, hard pasta, made exclusively from raw whole sheep's milk.
INGREDIENTS	Sheep's milk, Salt, Lamb Rennet
ALLERGENIC	Milk and milk products including lactose.
ADDITIVE	No additives added
RIND TREATMENT	Surface oiling with olive oil - 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	Two Truncated cone overlapped shape, flat face, and a very convex heel as a "mule back". Size: faces cm. 16- 20 in diameter; Heel cm. 12-15; Average Weigh Kg. 3.50
APPEARANCE AND TASTING	Smooth rind, of a deep yellow color, tending to brown-brown during maturation and depending on the smoking time. White colored pasta, tending to strawcolored, texture compact and hard in the young product, grainy and crumbly in the aged product, sometimes characterized by light holes. Spicy flavor, aroma and fragrance became more intense with aging.
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	Production Day or Letter identifying the month of Production / Year
COMMERCIAL LOT CODE	6-digit numbers: Es. 019001: 01 = n° of Pallet; 9 = last digit of the year of the sale; 001: Progressive packaging day, according to the Julian Calendar
SHELF LIFE	360 days from packaging 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	30	± 4	UNI EN ISO 5534:2004
DRY MATERIAL	g	70	± 4	
ASHES	g	7,6	± 1	MP 2271 rev 0 2018
HYDROGEN ION CONCENTRATION	pH	5,40	± 0,20	DM 21/04/1986 GU n° 229 02/10/1986
<i>a</i> _w	-	0,84	± 0,03	D. Lgs. n° 303 del 16/12/1993; ISO 21807:2004
FAT (SS)	g	46	± 4	ISO 3433:2008 (IDF 222:2008); DM 21/04/1986 GU n° 229 02/10/1986
FAT (TQ)	g	32	± 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	28	± 3	MP 1457 rev 3 2017; UNI 10760 Dicembre 1998
CARBOHYDRATES	g	0,5	± 1	MP 0297 rev 5 2014
SALT (NaCl TQ)	g	3,7	± 0,7	FIL IDF Standard 88 A:1988 - DM 21/04/1986 GU n° 229 02/10/1986
SODIUM	g	1,5	± 0,3	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 coagulanti-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

NUTRITION FACTS

According to Reg. (UE) 1169/2011

DETERMINATION	UM/100g	NUTRITIONAL VALUE IN AVERAGE	% AR *	ANALYSIS METHOD
ENERGY	kJ	1626	19	MP 0297 REV 5 2014
	kcal	392		
FAT	g	31	44	ISO 3433:2008 (IDF 222:2008)
SATURATED FAT	g	21	104	MP 2097 REV 0 2013 (UNI EN 15282:1997) + UNI EN 129662+UNI EN 129661+UNI EN 129664
MONOUNSATURATED FATTY ACIDS **	g	8,7	NA	
POLYUNSATURATED FATTY ACIDS **	g	1,2	NA	
CARBOHYDRATES	g	1,1	0	MP 0297 rev 5 2014
SUGAR	g	0	0	MP 2084 rev 0 2012
PROTEINS	g	27	54	UNI EN ISO 14891:2002
SALT	g	3,8	63	FIL IDF Standard 88 A:1988

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

NUTRITION FACTS ACCORDING TO

USA - FDA USA (MAY 27, 2016)	CANADA - FDR (DECEMBER 14, 2016)
<p>Nutrition Facts</p> <p>Varied (...) servings per container</p> <p>Serving size 1 oz (28g / 2 cm slice)</p> <p>Amount per serving</p> <p>Calories 110</p> <p>% Daily Value*</p> <p>Total Fat 9g 12%</p> <p>Saturated Fat 6g 30%</p> <p>Trans Fat 0g</p> <p>Cholesterol 20mg 7%</p> <p>Sodium 420mg 18%</p> <p>Total Carbohydrate 0g 0%</p> <p>Dietary Fiber 0g 0%</p> <p>Total Sugars 0g</p> <p>Includes 0g Added Sugars 0%</p> <p>Protein 8g</p> <p>Vitamin D 0mcg 0%</p> <p>Calcium 263mg 20%</p> <p>Iron 0mg 0%</p> <p>Potassium 0mg 0%</p> <p>*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</p>	<p>Nutrition Facts</p> <p>Valeur nutritive</p> <p>Per 2 cm cube (30 g)</p> <p>Pour cube de 2 cm (30 g)</p> <p>Calories 120</p> <p>% Daily Value*</p> <p>Fat / Lipides 9 g 12%</p> <p>Saturated / saturées 6 g</p> <p>+ Trans / trans 0,1 g 32%</p> <p>Carbohydrate / Glucides 0,3 g 0%</p> <p>Fibre / Fibres 0 g 0%</p> <p>Sugars / Sucres 0 g 0%</p> <p>Protein / Protéines 8 g</p> <p>Cholesterol / Cholestérol 25mg</p> <p>Sodium 450 mg 20%</p> <p>Potassium 40 mg 1%</p> <p>Calcium 300 mg 23%</p> <p>Iron / Fer 0,1 mg 1%</p> <p>*5% or less is a little, 15% or more is a lot</p> <p>*5% ou moins c'est peu, 15% ou plus c'est beaucoup</p> <p>MOISTURE/HUMIDITÉ: 30% M.F./M.G.: 32%</p>

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PACKAGING AND LOGISTIC INFORMATION

ITEM	WHEEL
PRODUCT CODE	FSD_FI
GTIN CODE	---
PACKAGING	Vacuum
PRIMARY PACKAGING	Multilayer shrink high barrier bag, color: transparent or blue
DIMENSION AND WEIGH	350 x 420 mm - 0,02 kg
SECONDARY PACKAGING	Two-wheels carton (if it is requested)
DIMENSION AND WEIGH	430 x 215 x 120 mm/0,37 kg
QUANTITY PER CASE	2 Wheels
WEIGH PACK	430 x 215 x 120 mm - ~ 7 kg
COMPOSITION PALLET	100 Packs - 200 Wheels
TOTAL WEIGH PALLET	8-9 (24 Forme -12 Colli/Strato)
PALLET	~ 750 Kg.
	EPAL cm. 80 x 120 - USA cm. 100 x 100/100 x 120

NOTES

The Quality Manager, with the comfort of the internal documentation, in acts, declares that the product referred to in this technical data sheet is obtained:

- Exclusively from Milk from Sardinian Farms, guaranteeing a short supply chain;
- In compliance with the hygiene and health regulations established by the current National and EC Regulations, therefore to be considered suitable for human consumption;
- In compliance with EC Regulation 834/2007 concerning organic production and labeling of organic products (Code AC73);
- With milk from animals raised on farms located in areas free from foot-and-mouth disease and from any contagious diseases, in which no cases of BSE have ever occurred;
- Without the addition of harmful or prohibited additives by the National and EC Regulations;
- In compliance with the National and EC binding regulation concerning genetically modified food and feed - Regg. (EC) 1829/2003 and 1830/2003. We declare that the product referred to in this technical data sheet is free from GMO contamination (excluding random or technically unavoidable contaminations) and has not been produced from Raw Materials or GMO Ingredients;
- Without the use of bioengineered raw materials.

Moreover:

- The level of radioactivity is below the legal limits;
- There is no risk of contamination from dioxins and PCBs, heavy metals, pesticides, aflatoxins;
- It is not an irradiated product, nor does it contain ingredients that have been irradiated;
- Does not contain Gluten;
- The primary packaging, in contact with the product, complies with the National and EC binding regulation concerning materials and objects intended to come into contact with food products - Reg. (EC) 1935/2004 and Reg. (EU) 10 / 2011. Primary packaging does not contain BPA and / or phthalate esters;
- The application of the Food Defense procedure guarantees that the food is not subject to sabotage actions in compliance with the specific requirements of the BRC GSFS and IFS Food standards (where applicable) or protects the company's products so that the risks of attacks are reduced / intentional contamination on them aimed at causing damage to health.

Approved by DIR/RGA