



REPARO s.r.l.

Technical Sheet

n. 16_FO-GLS

Edition n. 03

Revision n. 00

Date: 13/07/2021

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Sheep's cheese Gran Dimonio



PRODUCT INFORMATION

PRODUCT	Table Cheese, semi-cooked pasta, made exclusively from whole sheep's milk .
INGREDIENTS	Sheep's milk , Salt, Rennet, Lactic Bacteria
ALLERGENIC	Milk and milk products including lactose.
ADDITIVE	No additives added
RIND TREATMENT	Semi-refined linseed oil - 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	> 180 days
METRIC PARAMETERS/SIZE	Cylindrical shape, flat face, and a slightly convex heel. Size: faces cm. 34-36 in diameter; Heel cm. 16-18; Average Weigh Kg. 14-16
APPEARANCE AND TASTING	Straw-colored rind, Texture firm, white or a light straw-yellow color. Intense aroma and pleasing spicy flavor after 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	Year/Month/Day of Production
COMMERCIAL LOT CODE	6-digit numbers: Es. 011001: 01 = n° of Pallet; 1 = 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	13/07/2021	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	29	± 2	MP 1457 rev 3 2017;
CARBOHYDRATES	g	0,1	± 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	1896	23
	kcal	453	
FAT	g	36	51
SATURATED FAT	g	26	130
CARBOHYDRATES	g	0,1	0,08
SUGAR	g	0	0
PROTEINS	g	29	58
SALT	g	2,4	40

* 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	FO-GLS_FI
GTIN CODE	---
PACKAGING	Vacuum
PRIMARY PACKAGING	Multilayer shrink high barrier bag, color: transparent or blue
DIMENSION AND WEIGH	650x800 mm/0,04 kg
SECONDARY PACKAGING	Carton (if it is requested by the customer)
DIMENSION AND WEIGH	-
QUANTITY PER CASE	1
WEIGH PACK	~ 15-17 Kg.
COMPOSITION PALLET	-
TOTAL WEIGH PALLET	-
PALLET	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