# Sheep's cheese Licante


REPARO s.r.l.

**Technical Sheet**
n. 09_FOLI

**Edition** n. 03
**Revision** n. 00
**Date:** 25/06/2020



## 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 one |
| **RIND TREATMENT** | 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. 18; Height cm. 8-12; Weigh Kg. 2-2,5 |
| **APPEARANCE AND TASTING** | Smooth and thin rind, light straw-colored marked by wicker basket impressions. Texture firm or with rare holes, with white or a light straw-yellow color. Aromatic flavor, slightly spicy |
| **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** | Progressive Day of Production/Year |
| **COMMERCIAL LOT CODE** | 6-digit numbers: Es. 010001: 01 = n° of Pallet; 0 = 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 |

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

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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 | 4,5 | ± 0,50 | MP 2271 rev 0 2018<br>DM 21/04/1986 GU n° 229 02/10/1986 |
| HYDROGEN ION CONCENTRATION | pH | 5 | ± 0,50 | DM 21/04/1986 |
| aw | - | 0,89 | ± 0,02 | D. Lgs. n° 303 del 16/12/1993; ISO 21807:2004 |
| FAT (SS) | g | 53 | ± 3 | ISO 3433:2008 (IDF 222:2008); DM 21/04/1986 GU n° 229 02/10/1986 |
| FAT (TQ) | g | 36 | ± 4 | ISO 1735 FIL 5 Ed 2004 - ISO 3433:2008 (IDF 222:2008) - DM 21/04/1986 GU n° 229 02/10/1986 |
| PROTEINS | g | 25 | ± 2 | MP 1457 rev 3 2017; |
| CARBOHYDRATES | g | 1,3 | ± 1,5 | MP 0297 rev 5 2014 |
| SALT (NaCl TQ) | g | 2 | ± 0,30 | FIL IDF Standard 88 A:1988 - DM 21/04/1986 GU n° 229 02/10/1986 |
| SODIUM | g | 0,8 | ± 0,15 | MP 1289 rev 10 2017 |

## MICROBIOLOGICAL PARAMETERS Reg. (CE) 2073/2005

| DETERMINATION | VALUE | RANGE | ANALYSIS METHOD |
|---|---|---|---|
| FOOD SAFETY CRITERIA | | | |
| *Listeria monocytogenes* | Absent in 25g | Absent in 25g | UNI EN ISO 11290-1:2017 |
| *Salmonella spp* | Absent in 25g | Absent in 25g | UNI EN ISO 6579-1:2017 |
| PROCESS HYGIENE CRITERIA | | | |
| *Stafilococchi coagulasi-positivi* | < 10 UFC/g | < 100 UFC/g | UNI EN ISO 6888-1:2004 |
| *Escherichia coli β glucuronidasi +* | < 10 UFC/g | < 100 UFC/g | UNI ISO 16649-2:2010 |

## NUTRICTION FACTS
### According to Reg. (UE) 1169/2011

| DETERMINATION | UM/ 100g | NUTRITIONAL VALUE IN AVERAGE | % AR * |
|---|---|---|---|
| ENERGY | kJ | 1775 | 22 |
| | kcal | 447 | |
| FAT | g | 36 | 54 |
| SATURATED FAT | g | 25 | 138 |
| MONOUNSATURATED FATTY ACIDS ** | g | 10 | NA |
| POLYUNSATURATED FATTY ACIDS ** | g | 1,4 | NA |
| CARBOHYDRATES | g | 1,3 | 1 |
| SUGAR | g | 0,3 | 0,3 |
| PROTEINS | g | 25 | 54 |
| SALT | g | 2 | 35 |

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

### NUTRITION FACTS ACCORDING TO

**FDA (MAY 27, 2016)**

**Nutrition Facts**
Varied (…) servings per container
**Serving size** **1 oz (28g / 0.5 cm slice)**
Amount per serving
**Calories** **120**
% Daily Value*
**Total Fat** 10g **13%**
Saturated Fat 7g **35%**
*Trans* Fat 0g
**Cholesterol** 25mg **8%**
**Sodium** 230mg **10%**
**Total Carbohydrate** 0g **0%**
Dietary Fiber 0g **0%**
Total Sugars 0g
Includes 0g Added Sugars **0%**
**Protein** 8g
Vitamin D 0 mcg 0%
Calcium 250mg 20%
Iron 0mg 0%
Potassium 0mg 0%
* The Percent 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.

| Approved by DIR/RGA | |
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## PACKAGING AND LOGISTIC INFORMATION

| ITEM | WHEEL |
|---|---|
| PRODUCT CODE | FOLI_FI |
| GTIN CODE | --- |
| PACKAGING | Vacuum |
| PRIMARY PACKAGING | Multilayer shrink high barrier bag, color: transparent or blue |
| DIMENSION AND WEIGH | 350 x 420 mm – 0,05 kg |
| SECONDARY PACKAGING | 2 wheels Carton (if it is requested by the customer) |
| DIMENSION AND WEIGH | 360 x 180 x 120 mm. – 0,15 Kg. |
| QUANTITY PER CASE | 2 wheels |
| WEIGH PACK | Kg. 5 – 5,50 |
| COMPOSITION PALLET | 150 Packs – 300 Wheels |
| 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 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 | |
|---|---|