



REPARO s.r.l.

Technical Sheet

n. 01_PRDB

Edition n. 03

Revision n. 00

Date: 25/03/2019

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Pecorino Romano P.D.O.



PRODUCT INFORMATION

PRODUCT	Hard cheese made only with sheep's milk.
INGREDIENTS	Sheep's milk, Salt, Lamb's Rennet, Bacterial Cultures
ALLERGENIC	Milk and milk products including lactose.
ADDITIVE	No additives added
RIND TREATMENT	Inedible rind (color additive E 172).
GENETICALLY MODIFIED ORGANISM	Absent in both raw materials and finished product
ORIGIN OF MILK	Italy (100 % Sardinian Sheep's milk)
PRODUCTION AREA	Sardinia.
AGING	≥ 5 months as table cheese, ≥ 8 months as table cheese or grated, as stated in product specification of Pecorino Romano PDO
METRIC PARAMETERS/SIZE	Cylindric shape, flat side: Diameter 27-34 cm.; height 27-31 cm.; average weight: 23-28 Kg (max 30 Kg. as "Gigante" type)
APPEARANCE AND TASTING	White to light yellow slick crust, hard cheese, slightly foiled inside, strong smell of lamb rennet paste, delicate sour taste, very fruity, spicy
INTENDED USE	Product intended for consumers of all ages, except for sensitive, intolerant or allergic to milk and lactose proteins .
USES	Important ingredient of many Mediterranean dishes and salads
PRODUCTION UNIT	REPARO SRL_UNIT LDS
PRODUCTION LOT CODE	Day/Month/Year of Production or Production progressive day, according to the Julian Calendar/Year of Production
COMMERCIAL LOT CODE	6 digits: Ex. 019001: 01 = No. of pallets; 9 = Last digit of the current year; 001: Progressive packing day, according to the Julian Calendar
SHELF LIFE	From date of packaging: 360 days as whole wheel; 240 days as Portions (quarter, eighths)
STORAGE ARRANGEMENT AND PRESERVING	Storage temperature 4-8 °C
CONDITIONS OF TRANSPORT	Refrigerated vehicles < 4-8 °C

AUTORIZZAZIONE DEL/AUTHORIZATION OF THE
CONSORZIO PECORINO ROMANO DOP N° 183/20

CERTIFICATO DA AUTORITA' PUBBLICA DESIGNATA DAL MIPAAF
CERTIFIED BY AN INSPECTION BODY AUTHORIZED BY MIPAAF

00	25/03/2019	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	32	± 2	UNI EN ISO 5534:2004
DRY MATERIAL	g	68	± 2	
ASHES	g	7,1	± 1	MP 2271 rev 0 2018
HYDROGEN ION CONCENTRATION	pH	5,35	± 0,20	DM 21/04/1986 GU n° 229 02/10/1986
<i>a</i> _w	-	0,86	± 0,04	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	33	± 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	25	± 2	MP 1457 rev 3 2017
CARBOHYDRATES	g	0,6	± 0,6	MP 0297 rev 5 2014
SALT (NaCl TQ)	g	4,7	± 0,9	FIL IDF Standard 88 A:1988 - DM 21/04/1986 GU n° 229 02/10/1986
SODIUM	g	1,9	± 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 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			
<i>Coliforms</i>	< 10 UFC/g	< 100 UFC/g	UNI ISO 21528-2:2010
MOLD ENUMERATION	< 10 UFC/g	< 500 UFC/g	ISO 18593:2004 + AFNOR NF V08- 059:2002
YEAST ENUMERATION	< 10 UFC/g	< 100 UFC/g	ISO 18593:2004 + AFNOR NF V08- 059:2002

NUTRITION FACT Reg. (UE) 1169/2011 ACCORDING DATA FROM Consorzio per la Tutela del formaggio Pecorino Romano DOP- Macomer (NU)

DETERMINATION	UM/100g	AVERAGE NUTRITIONAL VALUES	% AR *
ENERGY	kJ	1683	20
	kcal	406	
FAT	g	34	49
SATURATES FAT	g	23	115
CARBOHYDRATES	g	0	0
SUGAR	g	0	0
PROTEINS	g	25	50
SALT	g	4,7	79

* AR = PERCENT DAILY VALUES ARE BASED ON A 2,000 CALORIE DIET (8400Kj/2000Kcal) - ALL XIII
- Parte B REG. (UE) n.1169/2011 ** VOLUNTARY NUTRITION INFORMATION - ART. 30, PAR. 2 REG. (UE) n.1169/2011

Approved by DIR/RGA

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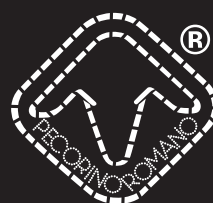
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PACKAGING AND LOGISTIC INFORMATION

ITEM	1 WHEEL	QUARTER	EIGHTH
PRODUCT CODE	PRDB_FI	PRDB_1/4	PRDB_1/8
GTIN CODE	---		
PACKAGING	Vacuum-packed		
PRIMARY PACKAGING	High barrier transparent or blue multi-layer shrinkage bag		
DIMENSION AND WEIGH	650x800 mm./0,06 Kg	350x550 mm./0,05 Kg	350x420 mm./0,05 Kg
SECONDARY PACKAGING	Carton box (if it is requested by the customer)		
DIMENSION AND WEIGH	340x340x310 mm/0,74 Kg	330x170x170 mm/0,33 Kg 400x400x160 mm/0,53 Kg 340x340x310 mm/0,74 Kg	340x340x310 mm/0,74 Kg
QUANTITY PER CASE	1 wheel	1 quarter- 2 or 4 quarter	8 eighth
WEIGH PACK	340x340x310 mm./26 Kg.	330x170x170 mm./6 Kg. 400x400x160 mm./12 Kg. 340x340x310 mm./26 Kg.	340x340x310 mm./26 Kg.
COMPOSITION PALLET	9 Packs/Wheels x 4 Layers 8 Packs/Wheels x 5 Layers 9 Packs/Wheels x 5 Layers		36 Packs/Wheels x Pallet 40 Packs/Wheels x Pallet 45 Packs/Wheels x Pallet
TOTAL WEIGH PALLET	~ 1050 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.

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