Prejàda - Goat ricotta salata

REPARO s.r.l.

Technical Sheet
n. 03_RCT

Edition n. 03
Revision n. 00
Date: 28/09/2021

PRODUCT INFORMATION

PRODUCT	Diary product made from Goat's Milk whey, subjected to heating at elevated temperatures ("ricottura"), which determines the coagulation and outcropping of the whey proteins
INGREDIENTS	**Goat's milk whey,** Salt.
ALLERGENIC	**Milk and milk products including lactose.**
ADDITIVE	No additives added
RIND TREATMENT	No rind treatment
GENETICALLY MODIFIED ORGANISM	Absent in both raw materials and finished product
ORIGIN OF MILK	**Italy** (100 % Sardinian Sheep's milk)
PRODUCTION AREA	**Sardinia.**
AGING	No needed
METRIC PARAMETERS/SIZE	Cylindrical shape, flat face, straight heel Size: Diameter cm. 16-22; Heel cm. 8-14; Average Weigh Kg. 3-4
APPEARANCE AND TASTING	No rind; white colored delicate semi-soft curdle; Taste: pleasant milky flavor with just a hint of salt.
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, according to Julian Calendar/Year of Production or Year/Month/Day of Production
COMMERCIAL LOT CODE	6 numbers: Es. 011001: 01 = n° Pallet; 1 = last digit of current year; 001: Progressive packaging day, according to the Giulian Calendar
SHELF LIFE	180 days
STORAGE	Temperature < 4 °C - to be consumed within 5 days of opening the package
CONDITIONS OF TRANSPORT	Refrigerated vehicles < 4-8 °C

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CHEMICAL-PHYSICAL PARAMETERS

DETERMINATION	UM/100 g	VALUE	RANGE	ANALYSIS METHOD
HUMIDITY	g	53	± 3	UNI EN ISO 5534:2004
DRY MATERIAL	g	47	± 3	
ASHES	g	5,6	± 1	MP 2271 rev 0 2018
HYDROGEN ION CONCENTRATION	pH	6,10	± 0,20	DM 21/04/1986 GU n° 229 02/10/1986
a_w	-	0,93	± 0,03	D. Lgs. n° 303 del 16/12/1993; ISO 21807:2004
FAT (SS)	g	-	-	-
FAT (TQ)	g	20	± 5	ISO 1735 FIL 5 Ed 2004 - ISO 3433:2008 (IDF 222:2008) - DM 21/04/1986 GU n° 229 02/10/1986
PROTEINS	g	16	± 2	MP 1457 rev 3 2017;
CARBOHYDRATES	g	4,5	± 1,5	MP 0297 rev 5 2014
SALT (NaCl TQ)	g	2	± 1	FIL IDF Standard 88 A:1988 - DM 21/04/1986 GU n° 229 02/10/1986
SODIUM	g	0,8	± 0,4	MP 1289 rev 10 2017

MICROBIOLOGICAL PARAMETERS Reg. (CE) 2073/2005

DETERMINATION	VALUE	RANGE	ANALYSIS METHOD
FOOD SAFETY CRITERIA			
Listeria monocytogenes	Assente in 25g	Assenza in 25g	UNI EN ISO 11290-1:2017
Salmonella spp	Assente in 25g	Assenza 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
OTHERS			
TOTAL COLIFORMS AT 30 °C COUNT	< 10 UFC/g	< 100 UFC/g	ISO 4832:2006 - AFNOR BIO 12/17-12/05

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

DETERMINATION	UM/ 100g	NUTRITIONAL VALUE IN AVERAGE	% AR *	ANALYSIS METHOD
ENERGY	kJ kcal	1075 259	13	MP 0297 REV 5 2014
FAT	g	20	28	ISO 3433:2008 (IDF 222:2008)
SATURATED FAT	g	13	65	MP 2097 REV 0 2013 (UNI EN 15282:1997) + UNI EN 129662 + UNI EN 129661+UNI EN 129664
MONOUNSATURATED FATTY ACIDS **	g	-	NA	
POLYUNSATURATED FATTY ACIDS **	g	-	NA	
CARBOHYDRATES	g	4,5	2	MP 0297 rev 5 2014
SUGAR	g	1,8	2	MP 2084 rev 0 2012
PROTEINS	g	16	33	UNI EN ISO 14891:2002
SALT	g	2	33	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)

Nutrition Facts

Varied (...) servings per container

Serving size **1 oz (28g / 0.5 cm slice)**

Amount per serving

Calories **73**

	% Daily Value*
Total Fat 6 g	**7 %**
Saturated Fat 4 g	**18%**
Trans Fat 0g	
Cholesterol 25mg	**8%**
Sodium 224mg	**10%**
Total Carbohydrate 0g	**0%**
Dietary Fiber 0g	**0%**
Total Sugars 0g	
Includes 0g Added Sugars	**0%**
Protein 5 g	
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	RCTC_FI; RCTC_1/2; RCTC_1/4		
GTIN CODE	---		
PACKAGING	Vaccum		
PRIMARY PACKAGING	Multilayer shrink high barrier bag, color: transparent or blue		
DIMENSION AND WEIGH	350 x 420 mm – 0,04 kg		
SECONDARY PACKAGING	Two-wheel carton (if requested)	Four-carton (if requested)	
DIMENSION AND WEIGH	430 x 215 x 130 mm. – 0,37 kg	430 x 430 x 120 mm. – 0,77 kg	
QUANTITY PER CASE	1 vacuum wheel	2 vacuum wheels	4 vacuum wheels
WEIGH PACK	200 x 100 cm/3,5 kg	430 x 215 x 120 mm/7 kg	430 x 430 x 120 mm/14 kg
COMPOSITION PALLET	24 Packs/Wheels x 8 Layers 192 Packs/Wheels x Pallet	7 Packs/14 Wheels x 10-13 Layers 70-90 Packs/140-180 Wheels x Pallet	4 Packs/16 Wheels x 12 Layers 48 Packs/192 Wheels x Pallet
TOTAL WEIGH PALLET	~ 700 kg	~ 600 kg	~ 700 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	