



REPARO s.r.l.

Technical Sheet

n. 03_RCTH

Edition n. 03

Revision n. 00

Date: 11/09/2019

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Prejàda for grating



PRODUCT INFORMATION

PRODUCT	Dairy product made from Sheep's Milk whey, subjected to heating at elevated temperatures ("ricottura"), which determines the coagulation and outcropping of the whey proteins
INGREDIENTS	Sheep'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	≥ 10 days
METRIC PARAMETERS/SIZE	Cylindrical shape, flat face, straight heel Size: Diameter cm. 16-18; Heel cm. 10-12; Average Weigh Kg. 2.5
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	Year/Month/Day of Production
COMMERCIAL LOT CODE	6-digit numbers: Es. 019001: 01 = n° of Pallet; 9 = last digit of the packaging year; 001: Progressive packaging day, according to the Julian 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

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	38	± 8	UNI EN ISO 5534:2004
DRY MATERIAL	g	62	± 8	
ASHES	g	5,7	± 2	MP 2271 rev 0 2018
HYDROGEN ION CONCENTRATION	pH	5,25	± 0,50	DM 21/04/1986 GU n° 229 02/10/1986
<i>a</i> _w	-	0,75	± 0,05	D. Lgs. n° 303 del 16/12/1993; ISO 21807:2004
FAT (SS)	g	36	± 6	ISO 3433:2008 (IDF 222:2008); DM 21/04/1986 GU n° 229 02/10/1986
FAT (TQ)	g	23	± 4	ISO 3433:2008 (IDF 222:2008); DM 21/04/1986 GU n° 229 02/10/1986
PROTEINS	g	26	± 5	ISO 1735 FIL 5 Ed 2004 - ISO 3433:2008 (IDF 222:2008) - DM 21/04/1986 GU n° 229 02/10/1986
CARBOHYDRATES	g	3,6	± 2	MP 1457 rev 3 2017
SALT (NaCl TQ)	g	6,3	± 1,2	MP 0297 rev 5 2014
SODIUM	g	2,5	± 0,5	FIL IDF Standard 88 A:1988 - DM 21/04/1986 GU n° 229 02/10/1986

MICROBIOLOGICAL PARAMETERS Reg. (CE) 2073/2005

DETERMINATION	VALUE	RANGE	ANALYSIS METHOD
FOOD SAFETY CRITERIA			
<i>Listeria monocytogenes</i>	Assente in 25g	Assenza in 25g	UNI EN ISO 11290-1:2017
<i>Salmonella spp</i>	Assente in 25g	Assenza 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			
TOTAL COLIFORMS AT 30 °C COUNT	< 10 UFC/g	< 100 UFC/g	ISO 4832:2006 - AFNOR BIO 12/17-12/05
YEAST AND MOLD 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	1581	19
	kcal	380	
FAT	g	26	37
SATURATED FAT	g	18	91
MONOUNSATURATED FATTY ACIDS **	g	6,8	NA
POLYUNSATURATED FATTY ACIDS **	g	1,1	NA
CARBOHYDRATES	g	3,9	2
SUGAR	g	0,4	0
PROTEINS	g	32	65
SALT	g	6,9	116

* 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>Variet (...) servings per container Serving size 1 oz (28g / 0.6 cm slice)</p> <p>Amount per serving 110</p> <p>Calories</p> <p>Total Fat 7g 9% Saturated Fat 5g 25% Trans Fat 0g Cholesterol 35mg 12% Sodium 790mg 34% Total Carbohydrate 1g <1% Dietary Fiber 0g 0% Total Sugars 0g 0% Includes 0g Added Sugars Protein 9g</p> <p>Vitamin D 0 mcg 0% Calcium 69mg 5% Iron 0.1mg 1% Potassium 52mg 0%</p> <p>*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.</p>	<p>Nutrition Facts</p> <p>Valeur nutritive Per 3 cm cube (30 g) pour cube de 3 cm (30 g)</p> <p>Calories 110</p> <p>Fat / Lipides 8 g 10% Saturated / saturés 5 g 26% + Trans / trans 0 g Carbohydrate / Glucides 1 g Fibre / Fibres 0 g 0% Sugars / Sucres 0 g 0% Protein / Protéines 10 g Cholesterol / Cholestérol 35 mg Sodium 830 mg 36% Potassium 50 mg 1% Calcium 75 mg 6% Iron / Fer 0.1 mg 1%</p> <p>*% or less is a little, 15% or more is a lot **% ou moins c'est peu, 15% ou plus c'est beaucoup</p>
	<p>MOISTURE/HUMIDITÉ: 37% M.F./M.G.: 24%</p>

Approved by DIR/RGA



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PACKAGING AND LOGISTIC INFORMATION

ITEM	WHEEL	
PRODUCT CODE	RCTH_FI	
GTIN CODE	---	
PACKAGING	Vaccum	
PRIMARY PACKAGING	Multilayer shrink high barrier bag, color: transparent or blue	
DIMENSION AND WEIGH	350 x 420 mm – 0,05 kg	
SECONDARY PACKAGING	Carton box 2 wheels (On customer request)	
DIMENSION AND WEIGH	360 x 180 x 120 cm. – 0,16 Kg.	
QUANTITY PER CASE	6 vacuum wheels in high barrier bag	2 vacuum wheels in carton
WEIGH PACK	Diameter 15-17 cm.; Height 48-60 cm. 12-15 Kg.	36 x 18 x 12 cm./4-5 Kg.
COMPOSITION PALLET	20-25 Packs/120-150 Wheels x 2 Layers 0-50 Packs/240-300 Wheels x Pallet	15 Packs/30 Wheels x 10 Layers 150 Packs/300 Wheels x Pallet
TOTAL WEIGH PALLET	~ 700 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