



REPARO s.r.l.

Technical Sheet

n. 02_FOVEG

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

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Sheep's cheese Vegoloso



PRODUCT INFORMATION

PRODUCT	Grater and table cheese, semi-cooked pasta, made exclusively from whole sheep's milk.
INGREDIENTS	Sheep's milk, Salt, Microbial Rennet, Lactic Bacteria
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	> 90 days
METRIC PARAMETERS/SIZE	Cylindrical shape, flat face, Size: Diameter cm. 25-27; Height cm. 25-27 Weigh Kg. 18-20
APPEARANCE AND TASTING	Smooth and thin rind, light straw-colored in the young product, slightly darker in the aged product. Texture hard or with rare holes, with a light straw-yellow color. Aromatic flavor, slightly salty, more intense and spicier in the aged product
INTENDED USE	Product intended for consumers of all ages, except for sensitive, intolerant or allergic to milk and lactose proteins.
USES	Cheese for grating, 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	360 days from packaging date
STORAGE	Temperature < 4-8 °C
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	32	± 2	UNI EN ISO 5534:2004
DRY MATERIAL	g	68	± 2	
ASHES	g	6,5	± 1	MP 2271 rev 0 2018
HYDROGEN ION CONCENTRATION	pH	5,40	± 0,20	DM 21/04/1986 GU n° 229 02/10/1986
<i>a_w</i>	-	0,84	± 0,03	D. Lgs. n° 303 del 16/12/1993; ISO 21807:2004
FAT (SS)	g	50	± 2	ISO 3433:2008 (IDF 222:2008); DM 21/04/1986 GU n° 229 02/10/1986
FAT (TQ)	g	36	± 2	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	0,7	± 1	MP 0297 rev 5 2014
SALT (NaCl TQ)	g	4,2	± 0,8	FIL IDF Standard 88 A:1988 - DM 21/04/1986 GU n° 229 02/10/1986
SODIUM	g	1,7	± 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>	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			
<i>REDUCTOR SULFIT BACTERIA</i>	< 10 UFC/g	< 100 UFC/g	ISO 15213:2003
<i>YEAST COUNT</i>	< 10 UFC/g	< 500 UFC/g	ISO 18593:2004 + AFNOR NF V08- 059:2002
<i>MOLD COUNT</i>	< 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 *	ANALYSIS METHOD
ENERGY	kJ kcal	1743 420	21	MP 0297 REV 5 2014
FAT	g	35	49	ISO 3433:2008 (IDF 222:2008)
SATURATED FAT	g	24	118	Met.: MP2097 rev 0 2013 (UNI EN 15282: 1997) + ISTISAN 34/96
MONOUNSATURATED FATTY ACIDS **	g	9	NA	
POLYUNSATURATED FATTY ACIDS **	g	1,6	NA	
CARBOHYDRATES	g	1,6	1	MP 0297 rev 5 2014
SUGAR	g	0	0	MP 2084 rev 0 2012
PROTEINS	g	26	52	UNI EN ISO 14891:2002
SALT	g	4,4	73	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)	CANADA - FDR (DECEMBER 14, 2016)
Nutrition Facts Varied (...) servings per container Serving size 1 oz (28g / 3 cm slice) Amount per serving Calories 119 % Daily Value* Total Fat 10g 13% Saturated Fat 7g 33% Trans Fat 0g Cholesterol 25mg 8% Sodium 499mg 22% Total Carbohydrate 0g 0% Dietary Fiber 0g 0% Total Sugars 0g Includes 0g Added Sugars 0% Protein 7g Vitamin D 0mcg 0% Calcium 268mg 22% Iron 0mg 0% Potassium 0mg 0% <small>*The % 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.</small>	Nutrition Facts Valeur nutritive Per 1,5 cm cube (15 g) pour cube de 1,5 cm (15 g) Calories 60 % Daily Value* Fat / Lipides 5 g 7 % Saturated / saturés 3.5 g 19 % + Trans / trans 0.2 g Carbohydrate / Glucides 0 g Fibre / Fibres 0 g 0 % Sugars / Sucres 0 g 0 % Protein / Protéines 4 g Cholesterol / Cholestérol 15mg Sodium 260 mg 11 % Potassium 10 mg 1 % Calcium 150 mg 12 % Iron / Fer 0.10 mg 1 % <small>*2% or less is a little, 15% or more is a lot *2% ou moins c'est peu, 15% ou plus c'est beaucoup</small>

MOISTURE/HUMIDITÉ:
31% M.F./M.G.: 34%

Approved by DIR/RGA



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PACKAGING AND LOGISTIC INFORMATION

ITEM	WHEEL	
PRODUCT CODE	FOVEG_FI	
GTIN CODE	---	
PACKAGING	Vacuum	
PRIMARY PACKAGING	Multilayer shrink high barrier bag, color: transparent or blue	
DIMENSION AND WEIGH	650x800 mm/0,04 kg	650x800 mm/0,04 kg
SECONDARY PACKAGING	Carton (if requested)	
DIMENSION AND WEIGH	-	
QUANTITY PER CASE	1 Wheel	2 Wheels
WEIGH PACK	Diameter 25-30 cm; Height 22- 27 cm; 17-20 kg	Diameter 20-22 cm; Height 36-48 cm; 12-18 kg
COMPOSITION PALLET	8-11 Packs / Wheels x 5-6 Layers 40-55 Packs / Wheels x Pallet	20 Packs / 60 Wheels x 3-4 Layers 60-80 Packs / 180-240 Wheels x Pallet
TOTAL WEIGH PALLET	~ 1000 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