

Truffle



ITEM CODE: SP6016



SARDEGNA

Pecorino Moliterno al tartufo

Table cheese and grating cheese with a soft, firm taste. The paste is compact, with an ivory white colour and added truffle. Excellent to taste with jams or honey.

INGREDIENTS:

Pasteurized sheep's milk, ground black summer truffle (tuber aestivum. Vit min 4%), extra virgin olive oil, salt, rennet

INEDIBLE RIND

ALLERGENS: Milk and milk-based products (In base of REG. UE 1169/2011)

CONSERVATION METHOD: 0 - 6 °C

MILK'S ORIGIN: Italy NO GMO

Seasoning: 120 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1920 KJ/463 kcal
Fats	38.5 g - with a saturated fat content: 23 g-
Carbohydrates	0.83 g -with a sugars content of: 0.83 g -
Protein	29.56 g
Salt	2.3 g

PACKAGING'S INFORMATION *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
5 Kg	1	12	6	246x255xH265	60 days

*The packaging material used complies with current legislation

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Technical sheet

Dimensions

SHAPE: cylindrical with flat faces

Chemical Characteristics

HUMIDITY: 29 %

DRY MATTER: 71 %

FAT IN DRY MATTER: 54 %

Organoleptic characteristics

Table cheese and grated, the tangy flavour, decisive and full; the paste is compact, with an ivory white colours and sparse holes, embossed with the "Central" mark on all forms.

Microbiological characteristics:

According to the legal limits (CE regulation 2073/2003)

