

Sheep



ITEM CODE: SP6027.2



LAZIO

Pecorino Romano D.O.P.

Pecorino produces by a small company in the north of Rome. Taste, aroma, consistency.... everything in Roman Pecorino is perfectly balanced, harmonious, balanced. The paste is compact, tasty with an intense and aromatic flavour, not particularly salty.

INGREDIENTS:

Thermised sheep milk, salt, rennet

NOT EDIBLE RIND



Seasoning: 180 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

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

METHOD OF CONSERVATION: 0 - 8 °C

ORIGINS OF THE MILK: Italy NO GMO

Energy value 1633 KJ/ 394 kcal

Fats 32 g - with a saturated fat content: 18 g-

Carbohydrates 0 g -with a sugars content of: 0 g-

Protein 26 g

Salt 5 g

PACKAGING'S INFORMATIONS *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
14 Kg	1	On demand	On demand	//	60 days

*The packaging material used complies with current legislation

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Technical sheet



Dimensions

SHAPE: cylindrical

DIAMETER: 30 – 32 cm

HEELS: 29 – 30 cm

Organoleptic characteristics:

Hard and cooked cheese with an aromatic flavour.

Chemical Characteristics

HUMIDITY: 33 %

DRY MATTER: 67 %

FAT IN DRY MATTER: 45 %

PH: 5.05 – 5.15

Microbiological characteristics:

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