

# Sheep



ITEM CODE: SP6027.8



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)

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

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

**CONSERVATION METHOD:** 0 -8 °C

**MILK'S ORIGIN:** Italy **NO GMO**

## PACKAGING'S INFORMATION \*

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
3.5 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

### Chemical Characteristics

HUMIDITY: 33 %

DRY MATTER: 67 %

FAT IN DRY MATTER: 45 %

PH: 5.05 – 5.15

### Organoleptic characteristics:

Hard and cooked cheese with an aromatic flavour.

### Microbiological characteristics:

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

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