

Item Code: SP6012



MARCHE

Pecorino stagionato in Fossa

Pecorino characterized by aging for 180 days in ditches obtained in the ancient pit in the tuff and clay located inside the ancient cardinal residence in Cartoceto, dedicated for years to the maturing of pecorino. Dark-rind cheese with shades from light pink to orange; the paste is an intense yellow colour. The aroma and flavour are intense characteristic of the pit.



INGREDIENTS:

Pasteurized sheep's milk, salt, rennet

NOT EDIBLE RIND: dark in colour and cut with a clear and pronounced nail with shades from pink to orange.

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

CONSERVATION METHOD: 0 - 8 °C

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

Seasoning: 90 / 120 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value 2350 KJ/559.7 kcal

Fats 37 g – with a saturated fat content: 26.22 g-

Carbohydrates <0.01 g -with a sugars content of: <0.01g-

Protein 32 g

Salt 2.1 g

PACKAGING'S INFORMATION *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
1.8 Kg	2	6	6	355X355XH120	60 days

*The packaging material used complies with current legislation

Technical sheet



Dimensions

SHAPE: round

Chemical Characteristics

HUMIDITY: 25.2 %

DRY MATTER: 74.8 %

FAT IN DRY MATTER: 35 %

Microbiological characteristics:

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

Production Technologies

Milk pasteurization at 72-74 ° C and cooling to 35-38 ° C with the addition of lactic ferments and fermentation stop; subsequent addition of rennet and coagulation, clot rupture, discharge into molds, stewing, dry salting twice a day for the first 24 hours. The first phase of seasoning takes place at a controlled temperature of 8 -10 ° C and when the first white molds appear, the form is sprinkled with olive oil; then once the pits have been prepared with the filling of the bags filled with cheese, sprinkle everything with aromatic herbs and close the entrance trapdoor; in this place the development of yeasts and molds that characterize pecorino is perfected.

Organoleptic characteristics:

The product has a yellowish paste with possible orange spots; in the smaller forms the pasta tends to have an ochre yellow colour, almost brownish with blue filaments due to aging. The flavour is intense and characteristic of the pit.