

Item Code: SP6011



TOSCANA

Pecorino Gran Riserva

The "Gran Riserva" pecorino comes from the oldest tradition of Tuscan agriculture. The cheesemaking in large shapes of five or six kilos made possible a prolonged maturation and flavoured, with the slow maturation, the development of a harmonious and decisive taste. The "Gran Riserva" pecorino offers the same flavour of the Tuscan countryside, of the fragrant pastures and of the pure air that over the years allows a slow inimitable aging. Compact paste and persistent taste.

INGREDIENTS:

Pasteurized sheep's milk, salt, rennet.

NOT EDIBLE RIND: light brown peel, surface treated with olive oil

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: 180 days

NUTRITIONAL INFORMATIONS

(In respect of 100 g of product)

Energy value	1840 KJ/444 kcal
Fats	37 g - with a saturated fat content: 26 g-
Carbohydrates	0.7 g -with a sugars content of: 0 g-
Protein	28 g
Salt	2.4 g

PACKAGING'S INFORMATIONS *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
6 Kg	1	6	6	485X260XH120	60 days

*The packaging material used complies with current legislation

Technical sheet



Dimensions

SHAPE: cylindrical with flat sides

DIAMETER: 27 cm

HEEL: right to 11 cm

Organoleptic characteristics:

From semi-hard paste, straw yellow-coloured with slight holes, strong, decisive and accentuated taste

Chemical Characteristics

HUMIDITY: 32 %

DRY MATTER: 68 %

FAT IN DRY MATTER: 34 %

Microbiological characteristics:

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