

	ANALYTICAL PRODUCT SHEET SA PF 4A	Revisione: 4 - 08/14
	PRODUCT :	R - 2
	PECORINO ROMANO DOP LOCATELLI	Pag. 1 di 1

Ingredients : denomination	%	Product description
Sheep's milk Salt Rennet Only if black covered: Coloring agent: E172 (on surface) Allergens: milk and milk-based Products (including lactose)	95 5	Long seasoning hard paste cheese obtained from raw sheep's milk coagulation plus lactic ferments natural cultivation and lamb paste rennet. Produced according to the production of Pecorino Romano Cheese (EEC Reg. n° 1107 of June 12 1996)
Product features		Average nutritional values (for 100 g product)
Type of rind :	Edible (if not coloured)	Energy : 419 kcal
Type of texture :	Compact with presence of light stripping effect.	1737 kJ
Cheese colour:	Straw-yellow.	Proteins : 26 g
Flavour :	Sharp, very savoury.	Carbohydrates : 0 g
Consistency :	Hard.	Lipides : 35 g
Stamping:	Fire stamps from " Consorzio Pecorino Romano" making on the rind.	Calcium: 950 mg
Other treatments:	Eventual black covering of the rind (E172). Surface treatment with Natamycin (E235) for export to USA.	Phosphorus: 613 mg (72% of RDA*)
		To 12 months of seasoning Nutritional values are subject to seasonal changes. *RDA = Recommended Daily Allowance

Chemical parameters reference values			Microbiological parameters reference values		
H ₂ O	29-33	%	Lysteria	Absent	/25 g
Total fat	32-38	%	Salmonella	Absent	/25 g
Fat on dry matter	48-54	%	E. coli	< 10	cfu/g
Proteins	23-28	%	Staphylococcus	< 10	cfu/g
pH	5,4-5,8				
NaCl	4-7	%			
aw	0.85				

Intended use	Foodstuff suitable for free human consumption
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Garanted by Ministro delle Politiche Agricole, Alimentari e Forestali ai sensi dell'art. 10 del Regolamento (CE) 510/2006.

Revisions and updated versions of this specification may be requested by Fax: +39 0372/640206

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