

FIORE SARDO DOP



Certification of the Standard: BRCGS FOR FOOD SAFETY IFS Food	BRCGS FOR FOOD SAFETY Achieved grade A IFS Food Higher Level	The company has implemented an appropriate Food Safety Management System that includes the use, of Prerequisite Programs and the HACCP system, in compliance with Regulations (EC) No. 852/2004 and 853/2004 and all mandatory Food Safety legislation.
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Legal/sales name: Formaggio Pecorino Fiore Sardo DOP

Commercial name: Formaggio Pecorino Fiore Sardo DOP

PRODUCT LINE

Table and/or grating sheep's milk raw sheep's milk cheese.
Minimum ageing period 105 days.

Raw material country of origin	ITALIA SARDEGNA
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LIST OF INGREDIENTS

Ingredient
Raw whole sheep's milk
salt
rennet in Sardinian lamb paste



TREATMENTS IN CRUST

Oiling with olive oil, wine vinegar (**NON EDIBLE CRUST**)

LABEL STATEMENTS

"Certified by Inspection Body authorized by the Competent Ministry - **ITALY.**"

Additives: Absent

GMOs: Absent

Ionizing Radiation: Absent



SE.PI. FORMAGGI SRL
 S.S. 131 - Km 76,100
 09094 Marrubiu (OR)
 IT 207053 CE

GENERAL INFORMATION
Laboratory Manager LARGIU FILIPPO
Sales Manager GUIO SALVATORE



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STRUCTURAL AND SENSORY PROPERTIES OF THE PRODUCT

EXTERNAL APPEARANCE	
Shape	TWO CRUSHED TRUNCATED CONES (MULE BACKS)
Crust	SMOOTH
Color	BRIGHT YELLOW TENDING TO DARK BROWN AS TIME PROGRESSES
APPEARANCE OF THE DOUGH	
Color	WHITE OR SLIGHTLY STRAW-COLORED
Holes	LIGHT WITH REGULAR DISTRIBUTION
Structure	COMPACT IN JUVENILE FORMS, GRAINY IN MATURE FORMS
OLFACTORY AND GUSTATORY AND TACTILE PERCEPTIONS	
Smell and aroma	INTENSE, WITH GRADATIONS INCREASING AS AGING PROGRESSES, SPICY, SOMETIMES SMOKY
Taste and mouthfeel	MORE OR LESS INTENSE SPICINESS DEPENDING ON SEASONING

STORAGE OF "BARE FORM" CHEESE"

STORAGE CONDITIONS	TEMPERATURE
While being transported	+ 6° C ÷ + 15° C
In the final deposit	+ 6° C ÷ + 15° C

PRODUCT LIFE (BARE FORM)

TYPES OF DURATION	DURATION TIME
TMC sales shelf at T + 6° C ÷ + 15° C	2 years (shelf life)

Intended use: product indicated for all categories of consumers and suitable for daily food consumption, excluding lactose intolerant and milk allergic individuals

Non-perishable food product according to Article 62 of Law 27/2012

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NUTRITIONAL INFORMATION (AVERAGE VALUES)

ENERGETIC VALUES	For 100 g of the product	% RI
(kJ)	1700	20,24
(kcal)	410	20,50
PARAMETERS	g for 100 g	% RI
Total fat	33	47,14
of which saturated fat	20	100,00
Total carbohydrates	< 0,5	0,19
of which sugars	< 0,5	0,55
Proteins	28	56,00
Salt	1,6	26,67

* RI = Reference intakes of an average adult (8,400 kJ / 2000 kcal)
See Annex XIII EU Reg. 1169 - 2011.

MICROBIOLOGICAL STANDARDS

TYPE	value	Unit
E. Coli	≤100	ufc/g
Staphylococcus Aureus (coag. +)	≤100	ufc/g
Enterobacteriaceae	≤10000	ufc/g
Listeria spp. and Monocytogenes	absent in 25	g
Salmonella spp.	absent in 25	g
Yeasts	≤10 ⁶	ufc/g
Molds	≤10 ⁴	ufc/g
Bacillus cereus presumptive	≤500	ufc/g

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CHEMICAL-PHYSICAL STANDARDS

TYPE OF ANALYSIS	UNIT	AVERAGE VALUE
Dry fats	%	minimum 40
pH		5,05 - 5,4
Aflatoxin M1	ppb	< 0,1
Cadmium	mg/kg	0,03
Pb	microg/kg	25
Aw		0,87 - 0,95
Mineral Salts (Ash)	%	3,0-4,0

RESIDUALS

TYPE	
Aflatoxins in milk	< 0,05 µg/Kg
Pesticide residues	Complies with EC Reg. 1881/2006

ALLERGEN CONTENT

Allergen's list	Presente nel prodotto fornito
Cereals containing gluten	NO
Crustaceans and crustacean products	NO
Eggs and egg products	NO
Fish and fish products	NO
Peanuts and peanut products	NO
Soybeans and soy products	NO
MILK and milk products (including lactose)	YES
Nuts	NO
Celery and celery products	NO
Mustard and mustard products	NO
Sesame seeds and sesame seed products	NO
Sulfur dioxide and sulfites in concentrations above 10mg/kg or 10 mg/liter in terms of total SO2	NO
Lupins and lupin products	NO
Shellfish and shellfish products	NO

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PRODUCT'S CODE	FIORE SP
PRODUCT'S DESCRIPTION	FORMAGGIO PECORINO FIORE SARDO DOP
WEIGHT (average)	4,000 Kg
DIMENSION (average)	MOLD DIAMETER 18.5 cm SCALE 12.5 - 16.5 cm
EAN CODE	(2) 683480

PRODUCT	PACKAGING		PIECES PER PACKAGE	LAYERS FOR EPAL	PACKAGING X LAYER	PACKAGES X EPAL
	DIMENSIONS (CM)	TYPE				
FIORE SP	47X24X14	CT APERTO	2	8	7	56

Lot Identification: **ALGORITHM WITH THE FOLLOWING SCHEME: XXX/Y WHERE XXX INDICATES THE PROGRESSIVE PRODUCTION DAY OF THE CHEESE CAMPAIGN AND Y INDICATES THE LETTER OF THE YEAR.**



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