





FIORE SARDO DOP



S.S. 131 - Km 76,100 09094 Marrubiu (OR) IT 20/053 CE

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.

Legal/sales name: Formaggio Pecorino Fiore Sardo DOP

Commercial name: Formaggio Pecorino Fiore Sardo DOP

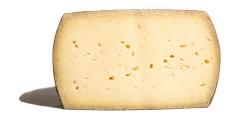
PRODUCT LINE

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

Payer material country of origin	ITALIA	
Raw material country of origin	SARDEGNA	

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

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STRUCTURAL AND SENSORY PROPERTIES OF THE PRODUCT

EVTEDNI	EVTERNAL ARREDANCE						
EXIERN	EXTERNAL APPERANCE						
Shape	TWO CRUSHED TRUNCATED CONES						
	(MULE BACKS)						
Crust	SMOOTH						
Color	BRIGHT YELLOW TENDING TO DARK BROWN AS TIME PROGRESSES						
APPEARAN	APPEARANCE OF THE DOUGH						
Color	WHITE OR SLIGHTLY STRAW-COLORED						
Holes	LIGHT WITH REGULAR DISTRIBUTION						
Structure	COMPACT IN JUVENILE FORMS,						
Structure	GRAINY IN MATURE FORMS						
OLFACTORY AND GUSTAT	ORY AND TACTILE PERCEPTIONS						
	INTENSE, WITH GRADATIONS INCREASING						
Smell and aroma	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

Filiera Qualità

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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

ТҮРЕ	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	
рН		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

ТҮРЕ	
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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Project funded by the 2014-2020 Sardinia RDP. Submeasure 3.2 "Support for information and promotion activities carried out by producer groups in the domestic market"







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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		

	PACKAGING		PIECES PER	LAYERS	PACKAGING	PACKAGES X
PRODUCT	DIMENSIONS (CM)	TYPE	PACKAGE	FOR EPAL	X LAYER	EPAL
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 \curlyvee INDICATES THE LETTER OF THE YEAR.