

# PECORINO SARDO DOP MATURO



<b>Certification of the Standard:</b> <b>BRCGS FOR FOOD SAFETY</b> <b>IFS Food</b>	<b>BRCGS FOR FOOD SAFETY</b> Achieved grade A  <b>IFS Food</b> 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 Sardo DOP maturo

**Commercial name:** Formaggio Pecorino Sardo DOP maturo

## PRODUCT'S LINE

Semi-cooked, short-ripened table and/or grating sheep's milk cheese.  
Minimum maturation 60 days.

<b>Raw material country of origin</b>	ITALIA SARDEGNA
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## INGREDIENTS' LIST

Ingredients
pasteurized whole sheep's milk
salt
rennet



## CRUST TREATMENTS

Surface-treated with preservatives E202, E235 and dye E150d (**NON EDIBLE RICE**)

## 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 7,6, 100  
09094 Marrubiu (OR)  
IT 207053 CE



**REV. 14**  
**01/06/2023**

**GENERAL INFORMATION**  
**Laboratory Manager** LARGIU FILIPPO  
**Sales Manager** GUIO SALVATORE

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## STRUCTURAL AND SENSORY PROPERTIES OF THE PRODUCT

EXTERNAL APPEARANCE	
Shape	CYLINDRICAL WITH FLAT FACES AND STRAIGHT OR SLIGHTLY CONVEX HEEL
Crust	SMOOTH, CONSISTENT
Color	LIGHT TO DARK BROWN
APPEARANCE OF THE DOUGH	
Color	WHITE OR STRAW-COLORED
Holes	SPARSE
Structure	TENDER, ELASTIC IN YOUNG FORMS; HARD WITH SOME GRAININESS IN AGED FORMS
OLFACTORY AND GUSTATORY AND TACTILE PERCEPTIONS	
Smell and aroma	INTENSE
Taste and mouthfeel	SWEET - AROMATIC IN THE YOUNG FORMS; PLEASANTLY SPICY IN THE AGED FORMS

## STORAGE OF "BARE FORM" CHEESE

STORAGE CONDITIONS	TEMPERATURE
While transported	+ 4° C ÷ + 12° C
In the final deposit	+ 4° C ÷ + 12° C

## PRODUCT LIFE (BARE FORM)

TYPES OF DURATION	TYPES OF DURATION
TMC sales shelf at T + 4° C ÷ + 12° 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)	1780	21,19
(kcal)	429	21,45
PARAMETERS	g per 100 g	% RI
Total fat	35	50,00
of which saturated fat	22	110,00
Total carbohydrates	< 0,5	0,19
of which sugars	< 0,5	0,55
Proteins	28	56,00
Salt	1,3	21,66

\* 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	≤1000	ufc/g
Listeria spp. and Monocytogenes	absent in 25	g
Salmonella spp.	absent in 25	g
Yeasts	≤10 <sup>6</sup>	ufc/g
Molds	≤10 <sup>4</sup>	ufc/g
Bacillus cereus presumptive	≤500	ufc/g

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## CHEMICAL STANDARDS - PHYSICALS

TYPE OF ANALYSIS	UNIT	AVERAGE VALUE
Grease on the dry	%	35
pH		5,05 - 5,15
Aw		0,87 - 0,80
Mineral Salts (Ash)	%	4
Dietary fiber	g	0
Sodium	mg/100 g	1800
Calcium	mg/100 g	570-600
Phosphorus	mg/100 g	480-560

## 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
<b>MILK</b> and milk products (including lactose)	<b>YES</b>
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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FONDO EUROPEO AGRICOLA PER LO SVILUPPO RURALE: L'EUROPA INVESTE NELLE ZONE RURALI  
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"

# PECORINO SARDO DOP MATURO



PRODUCT'S CODE	DOP M
PRODUCT'S DESCRIPTION	FORM. PECOR. DOP MATURO
WEIGHT (average)	3,200 Kg
DIMENSION (average)	MOLD DIAMETER 20 cm SCALE 10 - 11 cm
EAN CODE	(2) 407180

PRODUCT	PACKAGING		PIECES PER PACKAGE	LAYERS FOR EPAL	PACKAGING X LAYER	PACKAGING X EPAL
	DIMENSIONS (CM)	TYPE				
DOP M	40X38,5X13	CT OPEN	4	10	6	60

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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