	Product technical data sheet	S-PT-EN-G22 E 1.4 07/03/2019
	<i>Italian Hard Cheese Forcellino grated</i>	Pag.1 of 3

Product grated
Size: 1000g

<u>Product description</u>	<p>General description: Semi-fat cooked hard cheese produced with acidity developed naturally during fermentation and made from semi-skimmed cow's milk. The product grated has a shelf life of 90 days if stored between 2°C and 8°C.</p> <p>Colour (interior): white or straw-yellow</p> <p>Texture: hard, fine grainy texture, flaky</p> <p>Taste: fragrant, subtle</p>
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Italian Hard Cheese Forcellò grated

Ingredients: Milk - salt - rennet -lysozyme

Sourced from: (Italy)

Properties

Microbiological properties

Analysis	Measurement	Compliance limits	Legal limits	Analysis method
E.coli	per g	< 100	None	Petrifilm
Salmonella	per 25 g	None	None	In-house method
Listeria monocytogenes	per 25 g	None	None	In-house method
Coagulase-positive staphylococcus	per g	< 100		In-house method
Dry matter	% by weight	70% ±2		Food Scan
Fat in dry matter	% by weight	45% ±3		Food Scan
NaCl	% by weight	1,0 – 2,0		Food Scan
pH		5,4 – 5,6		
Aw		0,91 – 0,93		

Typical nutritional values per 100 g of product

Parameter	Average value	Unit of measure	% RDA *
Energy	390 1635	kcal kJ	20
Fats: total:	30	% per 100 g	43
saturated:	20	% per 100 g	100
monounsaturated:	7,3	% per 100 g	
polyunsaturated:	0,78	% per 100 g	
trans:	0,90	% per 100 g	
Cholesterol	109	mg/100g	36
Proteins	30	% per 100 g	60
Carbohydrates	0	% per 100 g	0,0
Sugars	0	% per 100 g	0,0
Salt	1,4	g/100g	23

* The daily recommended allowance is calculated based on a diet of 2000 kcal


declarations

Self-inspection and traceability system:

We hereby declare that we have implemented a food safety self-inspection system (HACCP) and meet EC regulations 178/2000 - 852/2004 - 853/2004 - 2073/2005 as subsequently amended.


Analysis:

Analyses have been conducted by our in-house laboratory using methods validated on a yearly basis, or have been conducted by an accredited independent laboratory.

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<u>Certifications</u>	ISO 9001 CONTROLLED SUPPLY CHAIN DTP 035 CSQA TRACEABILITY IN THE FEED AND FOOD CHAIN UNI EN ISO 22005 BRC IFS	since 1998 since 2003 since 2003 since 2006 since 2006
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<u>Allergens</u>	ALLERGENS	PRESENT	SPECIFIC NAME	TRACES DETECTED	PRESENT IN PRODUCTION FACILITY
	Cereals containing gluten (wheat, rye, barley, oats, emmer, kamut or hybrid strains thereof) and derivatives	NO		NO	NO
	Shellfish and shellfish-based products	NO		NO	NO
	Eggs and egg-based products	SI	Lysozyme	NO	SI
	Fish and fish-based products	NO		NO	NO
	Peanuts and peanut-based products	NO		NO	NO
	Soya and soya-based products	NO		NO	NO
	Milk and milk-based products (including lactose)	YES	MILK		
	Nuts: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachios, macadamias and derivatives	NO		NO	NO
	Celery and celery-based products	NO		NO	NO
	Mustard and mustard-based products	NO		NO	NO
	Sesame seeds and sesame seed-based products	NO		NO	NO
	Sulphur dioxide and sulphites in concentrations higher than 10 mg/kg or 10 mg/l given as SO 2 in the end product.	NO		NO	NO
	Lupin and lupin-based products	NO		NO	NO
Molluscs and mollusc-based products	NO		NO	NO	

	In light of the EEC regulations on genetically modified food, n° 1829-1830 of 22/9/03, declarations from ingredient suppliers and our own analyses, we hereby declare that the product does not contain GM ingredients.
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Responsabile Ass. Qualità

