

	Product technical data sheet	S-PT-EN-G29 E 1.0 22/10/2021
	<i>Italian Hard Cheese Forcello flakes</i>	Pag.1 of 3

Size: 800g

<u>Product description</u>	<p>General description: Semi-fat cooked hard cheese produced using vegetable rennet with acidity developed naturally during fermentation and made from semi-skimmed cow's milk. Produced in Italy from Italian farms. Minimum seasoning 60 days, suitable for consumption by vegetarians thanks to the use of microbial rennet. The product have to be 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>Shape: cylindrical</p> <p>Rind: dark coloured or a natural golden yellow</p> <p>Taste: fragrant, subtle</p>
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Italian Hard Cheese Forcellino flakes

Ingredients: Milk - salt – microbial enzymes

Milk sourced from: Italy

% ingredients in production: Milk 95.69%, whey 3.0%, salt 1.3%, microbial enzymes 0.01%

Properties

Microbiological properties

Analysis	Measurement	Compliance limits	Legal limits	Analysis method
E.coli	per g	None	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
Water	% by weight	34–36		Food Scan
Fat/dry	% by weight	47–48		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:	21	% 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	1,3	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.

Italian Hard Cheese Forcelllo flakes

Certifications

ISO 9001	since 1998
CONTROLLED SUPPLY CHAIN DTP 035 CSQA	since 2003
TRACEABILITY IN THE FEED AND FOOD CHAIN UNI EN ISO 22005	since 2003
BRC	since 2006
IFS	since 2006

Allergens

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	NO		NO	NO
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

GM

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.

Responsabile Ass. Qualità

