

	FINISHED PRODUCT ANALYTICAL SHEET SAPF 4F AGG	Revisione: 2 – 10/14
	PRODUCT :	R - 2
	CALCAGNO PECORINO WITH PEPPER	Pag. 1 di 1

Family: 032 – class of goods: 121

Ingredients :	%	Production process
Pasteurized sheep's milk	94,98	Long-matured cheese with hard pulp obtained from coagulated sheep's milk with the addition of cultured milk ferments, rennet in lambs' pulp and black pepper.
Salt	4	
Black pepper	1	
Rennet	0,02	
Preservatives: E 235 (in superficie)		
Crust colouring: E 160b, E172		
Allergenes: Milk and milk-based Products (including lactose)		
Product features	Average nutritional values (for 100 g product)	
Rind:	Not edible.	Energy: 1609 kJ
Texture:	compact with broken flakes	388 kcal
Texture colour:	white straw coloured, with visible pepper grains	Fat : 32 g
Taste :	Strong flavor, slightly hot and peppery.	of which saturates, 20 g
Consistency :	Hard	Carbohydrate: 0 g
Further treatments:	Surface treatment with Natamicina (E 235). Rind coloured with Annatto (E160b), iron oxide (E172).	of which sugars 0 g
		Fibre: 0 g
		Protein: 25 g
		Salt: 4,5 g

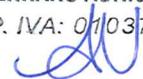
Chemical features			Microbiological parameters		
Average reference values			Average reference values		
H ₂ O	30-34	%	Listeria Monocytogenes	Assente	/25 gms
Fat T.Q.	32-37	%	Salmonella	Assente	/25 gms
Fat S.S.	49-54	%	E. coli	< 100	ufc/gm
Protein	22-26	%	Stafilococchi coagulasi	< 100	ufc/gm
pH	5,5-6		pos.		
NaCl	3,5-5,2	%			
E ₂₃₅	< 1	mg/dm ²			

Use destination	Food assigned to free human consumption
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Revisions and updated versions of this specification may be requested from Gennaro Auricchio SpA – Quality Section; e-mail : qualita@auricchio.it. Fax: +39 0372/640206

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