

PRODUCT SPECIFICATION

Mod POQ 02-24

CODE 6544

Rev 01 del
03/07

CREAM MADE FROM PECORINO ROMANO CHEESE

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PRODUCT DESCRIPTION

Cream made from Pecorino Romano P.D.O. cheese, aged and savoury.

USE

Ideal to prepare fondue and other regional dishes, it is also an excellent sauce for first dishes. Very indicated to go with vegetables and pies, on crostini and bruschettas.

INGREDIENTS

Pecorino Romano PDO cheese (30%) (sheep's MILK, salt, rennet), water, cow's MILK curd, butter (MILK), emulsifying salts: polyphosphates and sodium citrate.

May contain traces of EGGS AND PRODUCTS THEREOF.

GLUTEN FREE

RAW MATERIAL ORIGIN

Pecorino Romano PDO cheese - origin of the milk: Italy

Cow's milk curd - origin of the milk: Italy

Butter - origin of the milk: Italy

ORGANOLEPTIC CHARACTERISTICS

Colour: straw-yellow

Odour: rather intense

Flavour: pronounced and savoury, with a slightly spicy aftertaste

Consistency: creamy and spreadable

MICROBIOLOGICAL CHARACTERISTICS

Total microbial load < 100 cfu/g

Mesophilic Clostridium absent

Mesophilic Bacilli absent

Coliforms/ Enterobacteriaceae absent

E. Coli absent

Bacillus Cereus < 10 cfu/g

Bacillus ssp < 100 cfu/g

S. Aureus absent

Listeria absent

Salmonella absent

Clostridium perfringens absent

GMO

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This product does not contain genetically modified organisms.

GRECI INDUSTRIA ALIMENTARE SPA

Via Traversante Ravadese 58, 43122 Parma, Italy.

PRODUCTS DATA

Pack: TIN 1/2
Net Weight: 0,400 kg
Capacity: 425 ml
Sales Unit: 6 TINS.
Gross weight single pack: 0,453 kg
Gross weight carton: 2,810 kg

STORAGE DATA

Shelf life: 24 Month
Storage closed product: IN A COOL AND DRY PLACE
Storage open product: REFRIGERATED TEMPERATURE
Life of the open product: CONSUME WITHIN 2-4 DAYS
Storage during transport: AT ROOM TEMPERATURE

PRIMARY PACKAGING DESCRIPTION

Primary package description: EASY OPEN BPA NI TIN
Height: 109,0 mm
Diameter: 73,0 mm
Package weight: 53,35 g

SECONDARY PACKAGING DESCRIPTION

Ext. primary pack. description: CARTON
Secondary package length: 232,0 mm
Secondary package width: 160,0 mm
Secondary package height: 122,0 mm
Packing dimensions in mm: 232*160*122
Secondary packaging weight: 90,00 g

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PALLET COMPOSITION

Standard pallet 80X120
Boxes per layer: 25
Layers per pallet: 12
Boxes per pallet: 300

Standard pallet 100X120
Boxes per layer: 30
Number of layers per pallet: 11
Boxes per pallet: 330

Container pallet 112X112
Boxes per layer: 32
Number of layers per pallet: 16
Boxes per pallet: 512

EAN CODE

EAN13: 8004980065440
ITF14: 08004980165447

NUTRITIONAL VALUE X 100 G

Energetic value (KJ): 1170 kJ
Energetic value (KCAL): 283 kcal
Fat: 26,6 g
Saturated fats: 18,3 g
Carbohydrates: 0,5 g
of which sugars: 0,2 g
Protein: 10,6 g
Salt: 1,90 g

ALLERGENS

Absence of allergens: NO
Milk and derivatives: PRESENT

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OTHER CHARACTERISTICS

Suitable for vegetarian: NO
Suitable for vegan: NO
Suitable for celiac: YES
Contains alcohol: NO
Contains pork: NO

PHYSICO-CHEMICAL DATA

ph: 5,50 - 6,50
Dry residue: 42% - 45%
Moisture: 55% - 58%
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Moisture: 55% - 58%