atalanta
Delivering the Global Harvest

Product Specification Sheet

PECORINO, W/TRUFFLE LOAF 2/2.2 LB

Item Number :	051266	Country of Origin :	Italy
Pack Size :	2/2.2 lbs	RW or EW weight :	RW
Brand on Box	Centro Form srl	Brand on Item:	Centro Form srl

ON Box	ON Product

UPC :		Date Code :	Best Before
GTIN :	98023139001606	Date Code Format :	MMDDYY
EAN :	2385612000012	DateCode Location:	Product/Case

Product Image

Product Label

Product Properties

Ingredient/Product Statement :

Sheep milk, Salt, Truffle (summer truffles, water, summer truffle juice, spices, salt, Lamb rennet, Milk ferments.

Contains: Milk

May contain traces of nuts

Kosher (Y/N; Certification)	**N**		
Halal (Y/N)	**N**	**Rind (Y/N)**	**N**
Organic (Y/N)	**N**	**Rind Edible (Y/N)**	**Y**
Piece Count (Case)	**2**	**RBST Free (Y/N)**	**Y**
Maturity/Aged	**30 days**	**Preservatives (Y/N)**	**N**
Milk Type	**sheep**	**Lactose Free (Y/N)**	**N**
Rennet Type	**animal**	**GMO Free (Y/N)**	**Y**
Special Pre-Order (Y/N)	**Y**	**Casing (Y/N; Type)**	**Y(PA/PE)**
BPA NI (Y/N);		***Pasteurized/Thermalized/Raw/Other***	**PASTEURIZED**

Shelf Life:

Shelf Life from Production	**180 days**	**Shelf Life if Frozen**	**N/A**
Storage Temperature	**33-40°**	**Shelf Life Defrosted**	**N/A**

Physical Properties:

Color	Pale yellow
Cheese Type	Sheep cheese(medium fat-cheese)
Aroma & Flavor	Characteristic intense and scented
Texture	Compact, not grainy
Appearance	Pale yellow with dark spots to the presence of truffles
Body	Compact, not grainy
Shape	Parallelepida form

Chemical Analysis:

		Specification	Range
Moisture	**%**	**40**	**3**
Fat in Dry Matter	**%**	**51**	**3**
Milk Fat	**%**	**30**	**3**
Salt	**g**	**1.5**	**0.5**
Water Activity	**Aw**		
pH			
Ash			

Microbiological Analysis:

	Unit	Specification	Method
Coliforms	**cfu/g**	**<100**	ISO 4832:2006
E. coli.	**cfu/g**	**<10**	ISO 16649-2:2001
Yeast	**cfu/g**	**<1000**	ISO 21527-2:2008
Moulds	**cfu/g**	**<500**	ISO 21527-2:2008
Salmonella	**cfu/g**	**absent/25gr**	AFNOR BKR 23/04-12/07
Listeria	**cfu/g**	**absent/25gr**	AFNOR CHR 21/1-12/01
Enterobacteriaceae	**cfu/g**	**<100**	ISO 21528-2:2017
Staphylococcous *aureus*	**cfu/g**	**<100**	UNI EN ISO 7932:2005
Staphylococcous *coagulase positive*	**cfu/g**	**<100**	ISO 6888-2:1999/Adm 1:2003

Nutritionals
(*Daily Value % Based on a 2,000 Calorie Diet)

Serving Size: (As listed on Label)	100g	**Serving Size:**	***1 slice (28g) 1 oz***
Servings Per Container:	varied	**Servings Per Container:**	**38 servings**

	Per Serving	DV%		Per Serving	DV%
Calories:	392		**Calories:**	130	
Total Fat (g) **Changed from 65-78g* :	31	48%	**Total Fat (g)** **Changed from 65-78g* :	10	16%
Saturated Fat (g):	16	100%	**Saturated Fat (g):**	7	35%
***Trans* Fat (g):**	0		***Trans* Fat (g):**	0	
Cholesterol (mg):	75	24%	**Cholesterol (mg):**	25	8%
Sodium (mg) **Changed from 2,400–2,300mg*:	660	21%	**Sodium (mg)** **Changed from 2,400–2,300mg*:	220	7%
Total Carbohydrate (g) **Changed from 300-275g*:	1	0%	**Total Carbohydrate (g)** **Changed from 300-275g*:	1	0%
Dietary Fiber (g) **Changed from 25-28g* :	0	0%	**Dietary Fiber (g)** **Changed from 25-28g* :	0	0%
Total Sugars (g):	0		**Total Sugars (g):**	0	
Added Sugars	0	0%	**Added Sugars**	0	0%
Protein (g):	26		**Protein (g):**	8	
Vitamin D (mcg) **Changed from 400IU (10µg) – 20µg*:	0	0%	**Vitamin D (mcg)** **Changed from 400IU (10µg) – 20µg*:	0	0%
Calcium (mg) **Changed from 1,000—1,300mg*:	702	54%	**Calcium (mg)** **Changed from 1,000—1,300mg*:	234	18%
Potassium (mg) **Changed from 3,500-4,700mg*:	0	0%	**Potassium (mg)** **Changed from 3,500-4,700mg*:	0	0%
Iron:	0	0%	**Iron:**	0	0%

.

Packaging

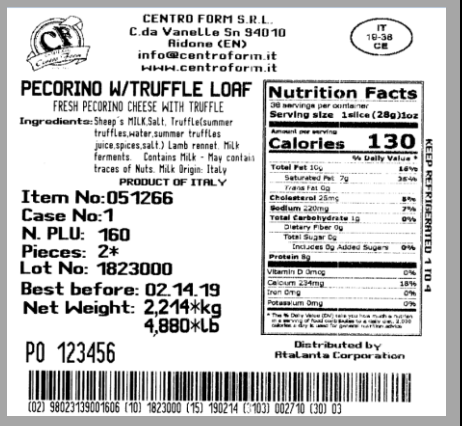
Cases Per Pallet	405	**Case Dimensions (in.)**	"7.87 x "5.12 x "5.12
Block & Tier	45 x 9	**Unit Dimensions (in.)**	"L10 x "W10 x "H13
Case Cube (ft^)	0.1194	**Gross Weight (Avg.)**	4.7 lbs
Packaging Type	CARDBOARD	**Tare Weight**	0.3 lbs
		Net Weight (Avg.)	4.4 lbs

Allergen List

The first column indicated the allergens that may be found in the product, either by addition or by cross contamination. The second column indicates the allergens that are present in other products that are run on the same equipment but at a different time, in the plant. The third column indicates whether any of those ingredients are present in the plant.
Each square is answered with a YES or NO and, when applicable, the name of an ingredient.

Components	*Present in Product*	*Present in Other Products Manufactured on the Same Line*	*Present in the Same Manufacturing Plant*
Peanuts (including peanut oil)	NO	NO	NO
Tree Nuts	NO	NO	YES
Sesame Seeds	NO	NO	NO
*Milk & derivatives (Specify: **milk**, casein, whey, etc)*	**YES; Milk**	**YES; Milk**	**YES; Milk**
Eggs	NO	NO	NO
Fish	NO	NO	NO
Shellfish	NO	NO	NO
Soy (excluding soy oil)	NO	NO	NO
Wheat (Gluten)	NO	NO	NO
Sulphites	NO	NO	NO
Corn	NO	NO	NO
Poppy Seeds	NO	NO	NO
Sunflower Seeds	NO	NO	NO
MSG (monosodium glutamate)	NO	NO	NO
Tartrazine	NO	NO	NO

Case Label



Supplier No.	S1428
Manufacturer No.	S1428
Audit / Expiry Date	BRC/NOV2018