



*A long history of flavours
in the heart of Sardinia*

NOEROS

PDO Pecorino Romano cheese

NUTRITION DECLARATION

TYPICAL VALUE PER 100 g		% RI*
Energy	1699 kJ / 410 kcal	20 %
Fat	34,4 g	49 %
of which saturates	23,6 g	118 %
Carbohydrate	0 g	0 %
of which sugar	0 g	0 %
Protein	25,1 g	50 %
Salt	4,6 g	77 %

* Reference intake of an average adult (8400 kJ / 2000 kcal)

Product characteristics

Ingredients	Sheep's milk, lamb's rennet, salt, lactic starter.
Size and weight	Whole cheese: diameter 32 cm, height 29 cm, average weight 28.5 kg.
Formats and portions	Whole cheese, quarter cheese, 1/8th or 1/16th of a whole cheese.
Type of packaging	Vacuum-packed.
Treatments performed	Thermization of the milk (at 68 °C for 60 seconds).
Preservatives	No colourings.
Colourings	On request, rind can be treated with black colouring E172.
Allergens	Milk, milk protein and lactose which are natural milk constituents.
Maturing	5 months minimum for slicing and 8 months for grating.
Preservation	To maintain the product's optimum chemical, physical, microbiological and organoleptic characteristics store at +4°/+8°C.
Shelf-life	12 months.
Use and serving suggestions	Product with inedible rind, suitable for consumers of all ages, except persons who are sensitive or allergic to milk protein or lactose. It can be eaten plain or used as an ingredient in many dishes.
Primary packaging	High-performance, high-barrier multi-layered heat-shrink film for cheese vacuum packaging.
Secondary packaging	Cardboard.

Chemical and physical characteristics

Parameter	% T.Q.
PH	5.4
Moisture	30 -36
Fat	31 - 34
Sodium chloride	3.5 - 5.0
Dry matter	66 - 70

Microbiological characteristics

Listeria Monocytogenes	Absent in 25 g
Salmonella spp	Absent in 25 g
Staphylococcus aureus	< 10 UFC/g
Escherichia Coli	< 10 UFC/g