



Brand
L' Antica Cascina s.r.l.
 Place of Production
Forlì - Emilia Romagna – Italia

Technical Specification N. **48**
 REV: **R00**
 Last Review **16/03/2018**
 All.2 AC)A_5.1.2

(n° Ric. IT 08 1103 CE)

Cacio Divino

Semi ripened sheep's milk cheese
 dipped in "Sangiovese" red wine



Characteristics

Semi ripened sheep's milk cheese, dipped in Sangiovese red wine, regular shape, smooth rind of purple colour, white and thick texture with fine holes, persistent smell of grapes, pleasant taste also of wine.

Product Billing code	603		
Ingredients	Pasteurized sheep's MILK, selected milk enzymes, rennet of veal and salt. Rind treated with local red wine " Sangiovese" (contains SULFITES).		
Country of origins of milk	ITALY		
Allergen Declaration	Allergens in the product (DIR. 89/03 CEE all.3): milk and its by-products - pasteurized sheep's milk (ingredient) and sulfites.		
Medium weight in kg for piece	1,4	Tare in g	20
Dimension Whole Wheel	Mould 15	Side Height	8
Packaging	Vacuum-packed / Paper Wrap / Box		
Packaging / Packing	The cheese is vacuum-packed and wrapped in burgundy paper, accompanied by a gold label.		
Medium ripening in days (before sale)	20		
SHELF LIFE dd by labeling	100	Shelf Life dd Fresh Cut (temp. max. 4°C)	30
EAN Code	2 271261	GTIN Code	98024501006038
Preservation	In the fridge from +0° to +4°	Availability	All year around.
Consumption Directions	Room temperature. Rind not edible. Eat after removing rind. General customers.		
Transport and distribution	Use a refrigerated vehicle in order to prevent deformations and/or modifications to the product's organoleptic characteristics		
Indications Lot	Julian numeric code		
Corporate Statement	Compliance with regulations relating to food safety. Eligibility for food packaging material according to regulation. The product haven't treatments with ionizing radiation.		

Microbiological Profile

Microbiological criteria official Reg.CE 2073/2005

Listeria m.:	absent in 25 g	staphylococci: c+n.r. <100 ufc/g	E.coli: N.R. < 100 ufc/g
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Nutritional values per 100 gr. Product

(average values are not considered as standard fixed)

Energy Kj/Kcal	Fat g/100	Saturated Fatty Acids g/100	Carbohydrates g/100	Sugar g/100	Protein g/100	Salt g/100	Moisture %	Fat on Dry g/100
1540 / 371	31	22	<0,5	<0,5	23	1,9	41,00	52,54

Unit of sale for box	box by layer	number of layer	box for pallet	Dimension Box in mm			weight in g of the box empty	Pallet
				length	depth	height		
2	12	6	72	330	180	115	225	EPAL