

TECHNICAL SHEET

Item code Review date

A30046 Mar/11/2019

Quality Manager
PCQI Fabio Marchesi

Fabio Marchesi

PRODUCT INFO

BRAND	AMBROSI
PACK SIZE	1/50 pounds
TYPE OF WEIGHT	RW
INGREDIENTS	Thermized sheep MILK, rennet and salt
ALLERGENS	milk
TYPE OF MILK	sheep
MILK TREATMENT	thermized
RENNET TYPE	lamb
PRODUCT AGED	over 150 days
SHELF LIFE	365 days
COUNTRY OF ORIGIN	ITALY
RIND	Smooth, white colour
STORAGE	T° <6°C

PRODUCT DESCRIPTION

Italian hard D.O.P. cheese made from sheep's milk, with an 8 - months - long maturation period.

COLOR/ APPEARANCE:	Straw-white
BODY/TEXTURE:	grainy, sustained. Suitable for grating
FLAVOR:	piquant, sharp, salty

MICROBIOLOGICAL

COLIFORM:	<1000
E.COLI	<1000
SALMONELLA	absent /25g
LISTERIA:	absent /25g
STAPHYLOCOCCI:	<100
YEAST & MOLD:	<100

PHYSICAL/CHEMICAL

MOISTURE:	> 33%
PH:	5.0-5.2
AW:	0.87
FDM:	49% +-1

PACKAGING INFORMATION

PRIMARY PACKAGING

DESCRIPTION:	Wheel
DIMENSIONS LHW (in):	11.81 x 11.02
NET WEIGHT (LBS)	50.70

SECONDARY PACKAGING

DESCRIPTION:	Cardboard box
DIMENSIONS LHW (in):	12.60 x 11.42 x 12.60
GROSS WEGITH LBS:	52.20

PALLET INFORMATION

PALLET TYPE:	US
TI/HI	9 x 5
CASES PER PALLET	45

ITEM DETAILS

UPC EACH	90858068006471
UPC CASE	90858068006488

Nutrition Facts

6 servings per container

Serving size **1 oz (28g)**

Amount Per Serving

Calories **110**

% Daily Value*

Total Fat 9g	12%
Saturated Fat 5g	25%
Trans Fat 0g	
Cholesterol 25mg	8%
Sodium 560mg	24%
Total Carbohydrate 0g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 7g	14%
Vitamin D 0mcg	0%
Calcium 252mg	20%
Iron 0mg	0%
Potassium 26mg	0%

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INFO

LACTOSE FREE:	yes
GLUTEN FREE:	yes
ORGANIC:	no
KOSHER:	no
HALAL:	no
GMO:	no

Pecorino Romano is a sheep's milk D.O.P. cheese produced in Lazio and Sardegna regions of Italy.

It is straw-white in color and has a nice, sharp, salty flavor.

The original cheese that made it to the East Coast of the United States in the early 1900s.

This cheese is mostly enjoyed grated on pasta dishes.



Ambrosi Food USA offers its American customers the ability to purchase directly in the US a vast assortment of the highest quality products. From cheeses produced in its own facilities to cheeses hand selected and made by the best artisan cheesemakers, Ambrosi USA provides a wide range of Italian cheeses.

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PECORINO ROMANO PDO

Wheel

