



Fratelli Maoddi S.r.l.

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Stabilimento e uffici:

Zona Industriale - 09057 NURAGUS (SU)

Stabilimento di produzione:

Località Santa Maria - 09054 GENONI (SU)



PECORINO CHEESE BARONE



Description	Semi-cured cheese with a smooth rind, produced with fresh whole sheep's milk coming exclusively from Sardinian farms. Origin: Italy - Production area: Sardinia		
Ingredients	Pasteurized sheep's milk (98.1%), sea salt (1.8%), lamb rennet (<0.05%) kid rennet (<0.05%), bacterial culture (<0.05%)		
Allergens (EU Reg. 1169/2011)	Milk		
OGM	No		
Seasoning	Minimum 60 days		
Organoleptic Characteristics	Smooth crust, white-yellow natural or treated with E172 or E151 dye and with anti-mold E235 (Pimaricin) - Not edible crust. Light yellow compact paste tending to yellow as ripening progresses The taste of the cheese is aromatic, tending to spicy as it matures.		
Nutritional Declaration	Average Nutritional	100 grams	30 grams
	Energy value	1592 KJ - 384 Kcal	478 KJ-115 Kcal
	Fat	32 g.	9,6 g.
	of which saturated	22 g.	6,6 g.
	Carbohydrates	<0,5 g.	<0,5 g.
	of which sugars	<0,5 g.	<0,5 g.
	Protein	24 g	7,2 g.
	Salt	1,8 g	0,5 g.
Microbiological specifications Maximum values	E.Coli: <100 ufc/g. – Mold: <500 ufc/g. – Yeast: <1000 ufc/g. – Stafiloc. Coag.+:<100 ufc/g. Listeria monocytogenes: absent/25g. – Salmonella spp: absent/25 g.		
Chemical-Physical Characteristics	Heavy metals, aflatoxins, PCBs, dioxins, radionuclides, pesticide residues, hormones and antibiotics according to the limits of Reg (UE) 396/2005; 915/2023; 37/2010.		
KEEP REFRIGERATED: +4°C /+8°C.			
STORAGE: +4°C /+8°C.			



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TYPE OF WHOLE FORM AND PORTIONED					
Packing	Weel	Half Shape	Quarter	Portioned	
Product Average Weight Kg.	2,8	1,4	0,7	0,350	
Packaging	Vacuum Packed	Vacuum Packed	Vacuum Packed	Vacuum Packed	
Product code	3000	3000	3000	3000	
T.M.C. Shelf Life	365 gg	365 gg	365 gg	365 gg	
Product EAN Code	2459635	2459635	2459635		
Packaging EAN Code	805961706030	805961706030	805961706030	805961706030	
Packing Dimensions	43x22x17	43x22x17	43x22x17		
Average Weight	0,35	0,35	0,35		
Proper disposal	PACKAGING	PACKAGING	PACKAGING	PACKAGING	
	PVDC	PVDC	PVDC	PVDC	
	PLASTIC	PLASTIC	PLASTIC	PLASTIC	
	LABEL	LABEL	LABEL	LABEL	
	PAP20	PAP20	PAP20	PAP20	
	PAPER	PAPER	PAPER	PAPER	
	CARDBOARD	CARDBOARD	CARDBOARD	CARDBOARD	
	PAP20	PAP20	PAP20	PAP20	
	PAPER	PAPER	PAPER	PAPER	
	PALLET PACKAGING	PALLET PACKAGING	PALLET PACKAGING	PALLET PACKAGING	
	LDPE	LDPE	LDPE	LDPE	
	PLASTIC	PLASTIC	PLASTIC	PLASTIC	
	PACKAGING	PACKAGING	PACKAGING	PACKAGING	
	Check your municipality's regulations for proper disposal				
Pieces for pack	2	4	8		
Cartons for layer	10x10	10x10	10x10		
Cartons for pallet	100	100	100		

Ver. 1.2020 – Aprile 2024

Quality Office
FRATELLI MAODDI SRL