



Caseificio Pier Luigi Rosso srl – Via Serralunga 11 – Biella (Bi) – tel. +39 015 6108887-37



FONTAL DELLA ROSA with mountain milk cheese

Codes:

Internal code: 51FLR

EAN code: 2958274

Type:

Medium matured, soft paste, produced with pasteurized whole cow's milk.

Shape:

Cylindrical. Diameter app. 30/40 cm. Height app. 9 cm.
Weight app. 12 kg.

Rind:

Thin with light brown colour. **The rind is not edible.** Treated with E160b.

Curd:

Soft texture. It has a ivory color with straw shades. The taste is sweet, pleasant and delicate.

Aging:

The cheese is matured in underground cellars on white pine shelves for a period from 45 to 70 days.

Use:

It is used in the preparation of typical dishes from Piedmont region and as a cheese table.

Ingredients:

Whole cow's milk, salt, rennet, lactic ferments.

Wrapping:

Labelled on one side. Wrapped in vegetal paper.

Shelf life:

90 days

Packing units:

A wrapped cheese.

The packing weights app. 12.50 kg.

Box size cm 45x45x11h.

Palletting:

Pallet level – 2 carton boxes.

Pallet – 12 carton boxes.

Delivery:

Refrigerated vehicles +6° ± 2° C.

Conservation:

Refrigerated at +6° ± 2° C.

Microbiological parameters and critical limits	
Enterobacteriaceae	<1.000 UFC/g
E. Coli	<1.000 UFC/g
Salmonella spp	Absent in 25g
Listeria monocytogenes	Absent in 25g
Staphylococcus positive coagulase	<1.000 UFC/g
Chemical parameters and critical limits	
Aflatoxine M1	< 0,050 µg/kg
Activity water	>0,92
Nutritional values 100 g	
Energy (kj/kcal)	1.461/352
Fats (g)	28,69
-saturated fat acids (g)	14,54
Carbohydrates (g)	0,59
-sugar (g)	0,00
Protein (g)	22,90
Salt (g)	2,09
Intolerance and allergens	
Milk and products containing milk (including lactose)	