



Buongiorno cheese (Lactose Free)

Cod.: 02BUO

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

Shape: Cylindrical. Diameter app. 18 cm. Height app. 6 cm. Weight app. 2,0 kg.

Rind: Thin, gray/brown colour. Long matured cheese can have yellow mould. The company mark "TR" is printed on one side. **The rind is not edible.** Treated with E150a (Caramel)

Curd: Semi-soft structure with regularly distributed fine holes. White colour. A mild taste, with a pleasant, sweet flavour. It has better digestibility for those who are lactose intolerant.

Aging: The cheese is matured in underground cellars on white pine shelves for a period which can vary from 30 to 90 days.

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

Ingredients: **Milk**, salt, rennet, lactase, lactobacillus

Wrapping: Labelled on one side. Wrapped in thermoretractable, microperforated film. With a 90 days shelf life.

Packing units: A - Cardboard boxes containing 2 cheeses. The packing weights app. 4.0 kg.

Palletting: 7 carton boxes by pallet level
Pallet – 49 carton boxes

Delivery: refrigerated vehicles $+6^{\circ} \pm 2^{\circ} \text{ C}$
Conservation: $+6^{\circ} \pm 2^{\circ} \text{ C}$



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Microbiological parameters and critical limits	
Enterobacteriaceae	< 1.000UFC/g
E. coli	< 1.000 UFC/g
Salmonella spp	absent in 25 g
Listeria monocytogenes	absent in 25 g
Staphylococcus positive coagulase	< 1.000 UFC/g
Chemical parameters and critical limits:	
Aflatossina M1	< 0,050 µg/kg (made on incoming milk)
WA Water activity	> 0,92

Nutritional values *	For 100 g	portion 50,00 g	GDA %
Energy (KJ/kcal)	1.323,00/315,00	661,50/315,00	7,88
Fat(g):	26,20	13,10	18,71
Saturated fat acids	15,36	7,68	38,40
Carbohydrates(g):	0,90	0,45	0,17
Sugar(g)	0,80	0,40	0,44
Protein(g)	19,00	9,50	19,00
Salt(g)	2,18	1,09	18,21

*In bolds the minimum values required by law N. 1169/2011

Warnings: Intolerance and Allergens

Attention please, the recipe presents risks of allergies and intolerance for the presence of the following allergens:

milk and products containing milk (including lactose)