



Lirin butter-125g

“Lirin” was the old measure unit used in Biella for butter. It has been used until the end of the 19th century.

Code: 54BU250

Type: Cream butter made by pasteurized milk. Block: 125 g

Shape: Parallelepiped with rounded sides and “Oropa star” mould. Blocked by hand.

Taste: Pleasant

Colour: Straw-coloured

Used: Cooking and matched with particular dishes

Ingredients: **Churned fresh creams**

Allergens: **MILK (LACTOSE)**

Package: Vellum paper with “Lirin” brand

Packaging unit: 1 –carton box contains 24 units. Packaging weight 3 kg

Palletting: Pallet layer – 7 boxes
Pallet – 35 boxes

Distribution: Refrigerated vehicles +4° C

Shelf life: 45 days



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

Microbiological parameter and critical limits	
Totalcoliform	< 1.000UFC/g
E. coli	< 1.000 UFC/g
Listeria monocytogenes	assente in 25 g
Chemical limits and critical limits	
Fat	82,98 ± 4,30 g/100g
Fat on dry matter	97,50g / 100 g
Humidity	14,9± 1,0 %

Nutrition facts *	For 100 g	Pack 50,00 g	GDA %
Energy (kcal)	3.136,55/ 746,80	7841,38/1867,00	93,95
Fat(g):	82,17	205,42	293,46
- Saturated fat acids	48,06	120,15	600,74
Carbohydrates(g):	1,08	2,71	1,04
- Sugar(g)	0,99	2,46	2,74
Protein(g)	0,79	1,97	3,94
Salt(g)	0,02	0,04	0,72

* In bold the minimum values required by law EU 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) (butter)



Lirin butter- 250g

“Lirin” was the old measure unit used in Biella for butter. It has been used until the end of the 19th century.

Code: 54BU250

Type: Cream butter made by pasteurized milk. 250 g block

Shape: parallelepiped with rounded sides and “Oropa star”
mould. Blocked by hand.

Taste: pleasant

Colour: straw-coloured

Used: cooking and matched with particular dishes

Ingredients: **churned fresh creams**

Allergens: **MILK (LACTOSE)**

Package: vellum paper with “Lirin” brand

Packaging unit: 1 – carton box contains 12 units. Packaging waist 3 kgs.

Palletting: Pallet layer – 7 boxes
Pallet – 35 boxes

Distribution: refrigerated vehicles +4° C

Shelf life: 45 days



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Microbiological parameter and critical limits	
Tot coliform	< 1.000UFC/g
E. coli	< 1.000 UFC/g
Listeria monocytogenes	absent in 25 g
Chemical limits and critical limits	
Fat	82,98 ± 4,30 g/100g
Fat on dry matter	97,50g / 100 g
Humidity	14,9± 1,0 %

Nutrition facts *	For 100 g	Portion 50,00 g	GDA %
Calories (kcal)	3.136,55/ 746,80	7841,38/1867,00	93,95
Fat(g):	82,17	205,42	293,46
- Saturated fat acids	48,06	120,15	600,74
Carbohydrates(g):	1,08	2,71	1,04
- Sugar(g)	0,99	2,46	2,74
Protein(g)	0,79	1,97	3,94
Salt(g)	0,02	0,04	0,72

* In bold the minimum values required by law EU 1169/2011

Intolerances 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) (butter)