



CapraBlu cheese

Clde: 03CA3CA

Type: Long matured, semi-hard blue cheese made from pasteurized goat's milk.

Shape: Cylindrical. Diameter 18 cm. Height 10 cm. Weight app. 2,5 kg.

Rind: Is gray-brown coloured and there could be typical white moulds. **The rind is not edible.** Treated with E150a (caramel)

Paste: White coloured. It shows the blue veins characteristics of this cheese. Compact consistency. The flavour is spicy and characterized from the bleu molds.

Aging: The cheese is matured in underground cellars, on white pine shelves, for 60 days.

Use: Refined table cheese, it is also used in the preparation of typical dishes.

Ingredients: Goat's **milk**, salt, rennet.

Wrapping: Labelled on one side. Wrapping in thermo retractable micro perforated film.

Shelf life: 90 days

Packing units: Cardboard boxes containing 2 cheeses. The packing weights appr. 5 Kg.

Pallettization: 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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Nutritional values *	For 100 g
Energy (kcal)	385 gr/100
Fat(g)	28 gr/100
Proteins(g)	20 gr/100
Salt(g)	1,7 %

Warnings: Intolerances and allergens

milk and products containing milk (including lactose)