



### Caset cheese

Code : 06MA1

Type: Soft paste cheese, medium aging, produced with cow's pasteurized milk.

Shape: Cylindrical with rounded edge. 8 cm diameter with a slight swelling due to the settling process. Height app. 4. Weight app 350 g.

Rind: Thin with grey-brown colour. There could be yellow and red moulds. **Rind not edible**. Treated with E 150a (Caramel)

Paste: Straw-coloured with spread holes. Sweet and delicate taste

Aging: The shapes are aged for 30-60 days in underground cellars on white fir boards. .

Used: for typical food preparation and also as table cheese.

Ingredients: **Milk**, salt and rennet, lactobacillus.

Wrapping: Labelled on one side and shrink-wrapped  
Shelf life: 90days

Packaging unit: Carton boxes containing 6 units. The packaging weight is app. 3 kg

Pallettization: Pallet level – 10 boxes  
Pallet – 50 boxes

Delivery: refrigerated vehicles +6° ± 2° C  
Conservation: +6° ±2° C



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

Microbiological parameters and critical limits	
Enterobacteriaceae	< 1.000UFC/g
E. coli	< 1.000 UFC/g
Salmonella spp	absence in 25 g
Listeria monocytogenes	absence 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 *	100 g	Portion 50,00 g (n. 8 portions)	GDA %
<b>Energy (kcal)</b>	16633,31/388,88	816,65/194,44	9,72
<b>Fat(g)</b>	31,13	15,57	22,24
<b>Saturated fat acids</b>	19,19	9,60	47,98
<b>Carbohydrates (g)</b>	1,55	0,77	0,30
<b>Sugar (g)</b>	1,55	0,77	0,86
<b>Protein(g)</b>	25,59	12,80	25,59
<b>Salt(g)</b>	2,03	1,01	16,90

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

#### Warnings: Intolerance and allergens:

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

**Milk and products containing milk** (including lactose)