



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



### “Castella“ 120g - Castelrosso cream cheese

Code: 59CR120

Type: Castelrosso cream cheese.

Shape: Cylindrical with diameter app. 6,0 cm height app 8,5 cm

Rind: Absent

Curd: Spreadable fondue.

Use: Used as fondue on slices of bread , with pasta or rice, used cooking quiche or flan, pairing with cold cuts (speck, bresaola) or boiled vegetables (potatoes and green beans)  
**To be eaten hot.**

Ingredients: Castelrosso cheese (Milk, salt, rennet) 50%, cream, acidifying E270

Allergens: **Milk**

Packaging: **Glass jar 120 g.**

Unit: Carton box containing 12 jars

Palletisation: Pallet level – 10 carton boxes  
Pallet – 50 carton boxes

Delivery: Refrigerated vehicles  
Conservation: cool and dry place

Minimum time of preservation: 36 months- room temperature  
Expiry date: present

Last revision – December 10<sup>th</sup> 2014



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**Bacteriological features:**

Cbt	< 1.000 UFC/g
Total coliforms	< 100 UFC/g
Escherichia Coli	Absent in 25 g
Clostridi sulphite reducer	< 10 UFC/g
Salmonella	Absent
Listeria monocytogenes	Absent
Yeasts	< 1000 UFC/g

Nutritional facts *	For 100 g
<b>Energy (kcal)</b>	1628 KJ/ 391 kcal
<b>Fat(g):</b>	27 g
- Saturated fat acids	17 g
<b>Carbohydrates(g):</b>	22 g
-Sugar(g)	15 g
<b>Protein(g)</b>	15 g
<b>Salt(g)</b>	0.85 g

**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)