



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



Castellosso cheese

Code: 03CA1

Type: Long matured, semi-hard cheese produced with whole cow's milk (acidified).

Shape: Cylindrical. Diameter app. 19 cm. Height app. 12 cm.
Weight app. 3.0 kg.

Rind: Smooth and clear in the young cheese, it becomes dark, grey/green and wrinkled as it matures. Long matured cheese can have yellow mould. The company mark "TR" is printed on one side. **The rind is not edible.**

Curd: White colour with a slightly granular structure. It becomes softer as it matures. The flavour is fine, delicate and complex. Becoming slightly sharper as it matures.

Aging: The cheese is aged in humid and cool rooms on white pine shelves for a period which can vary from 30 to 90 days

Use: Refined table cheese may also be used in the preparation of cheese based dishes.

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

Wrapping: Labelled on one side. Shrink-wrapped
Shelf life: 90 days

Packing units : Cardboard boxes containing 2 cheeses. The packing weights app. 6.0 kg.

Palletization: 7 cartons by pallet level
Pallet – 35 cartons (box containing 2 cheeses)

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

Last revision – December 10th 2014



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Microbiological parameters and critical limits	
Enterobacteriacee	< 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 *	For 100 g	Portion 50,00 g	GDA %
Energy (kcal)	1.558,20/371,00	779,10/185,50	9,28
Fat (g):	29,30	14,65	20 ,93
-Saturated fat acids	18,00	9,00	45,00
Carbohydrates (g)	0,80	0,40	0,15
-Sugar(g)	0,80	0,40	0,44
Protein(g)	26,80	13,40	26,80
Salt(g)	2,29	1,14	19,06

*In bolds minimum values required by law 1169/2011

Warnings: Intolerances 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)