



## Cravot cheese

Code: 09CR1F

Type: Long matured, semi-soft cheese, made from pasteurized cow's and goat's milk.

Shape: Cylindrical. Diameter 23 cm with a slight swelling in the centre due to the settling process. Height app. 8 cm. Weight app. 3.5 Kg.

Rind: Thick, grey/brown colour. The company brand "TR" is printed on both sides. **Rind not edible.** The rind is treated with E160b, E202, E235.

Curd: White, with pale yellow shades. Fine holes regularly distributed. A soft delicate flavour with a distinctive aroma.

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

Use: Cheese for the table.

Ingredients: Pasteurized goat's **Milk**, salt, calcium chloride, rennet, lactobacillus, lysozyme.

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

Packing units: Carton boxes containing 2 cheeses. The packing weights app. 4 Kg.

Palettization: 6 cartons by pallet level  
Pallet – 30 cartons (box containing 2 cheeses)

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



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Microbiological parameters and critical limits:	
Enterobacteriacee	< 1.000UFC/g
E. coli	m=100; M=1000
Salmonella spp	absent in 25 g
Listeria monocytogenes	absent in 25 g
Staphylococcus aureus	m=100; M=1000
Chemical limits and critical limits:	
Aflatossina M1	< 0,050 µg/kg (made on incoming milk)
WA Water activity	> 0,92

Nutrition facts	
	100 g
<b>Calories (kcal)</b>	336 kcal
<b>Fat (g):</b>	28
- Saturated fats acids	19
<b>Carbohydrates (g):</b>	0
- Sugar(g)	0
<b>Protein(g)</b>	21
<b>Salt(g)</b>	1,70

Warnings: Intolerance and allergens:
Attention please, the recipe presents risks of allergies and intolerances for the presence of the following allergens: <b>Milk and products containing milk</b> (including lactose)