



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



Fiurél cheese

Code: 16FIUR

Type: Cheese made with cow's milk and pasteurized sheep's milk. Short aging

Shape: Rectangular, 10 cm x 10 cm. Height 2,5 cm. Weight 220g

Rind: Mouldly, edible

Curd: White colored, clear, soft and buttery

Aging: Short

Use: Refined table cheese

Ingredients: Pasteurized **milk**, pasteurized sheep's **milk**, cream **milk**, rennet, salt

Wrapping: Thermoretractable film, labelled on one side

Units: Polystyrene box containing n° 6 pieces. The packaging weight is app. Kg 1,5

Palleting: Pallet level – 9 boxes
Pallet – 45 boxes

Delivery: Refrigerated vehicles +6° ± 2° C
Conservation: 4° C
Shelf life: 45 days

Keep away from dairy products or seasoned products with inedible rind

Last revision – February 10th 2015



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Microbiological parameters and critical limits:	
Tot. staphylococcus enterotoxins	Reg. 2073/2005 e s.m.i
E. coli	Reg. 2073/2005 e s.m.i
Listeria monocytogenes	Reg. 2073/2005 e s.m.i
Positive coagulate staphylococcus	Reg. 2073/2005 e s.m.i
Chemical parameters and critical limits:	
Humidity	< 50%

Nutritional values *	For 100 g
Energy (KJ/kcal)	363
Fats(g):	31% +/- 5
Carbohydrates(g):	< 1% +/- 5
Protein(g)	21% +/- 5

* In bold the minimum values required by law UE N. 1169/2011

Warnings: Intolerances and allergens
Attention please, the recipe presents risks of allergies and intolerance for the presence of the following allergens: milk and products containing milk (including lactose)