



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



Goliardo cheese

Code: 12GOL

Type: Matured semisoft cheese, produced with pasteurized whole cow's milk and Barbera d'Asti wine D.O.C.G.

Shape: Cylindrical. Diameter app. 18 cm, height app. 6 cm height, weight app. 2 kg.

Rind: Thin, red brown, shows more white mould when matured. **Rind is not edible.** Treated with E 150a (Caramel)

Curd: Soft, with fine hole regularly distributed. Dark red. Aromatic flavour with a perfume of the vine whose acidity contrasts with the softness of the cheese.

Aging: The cheese is matured in underground cellars, on white pine shelves, for 30 to 60 days.

Use: It is used in the preparation of typical dishes from Piedmont region and as a cheese for the table.

Ingredients: **Milk**, Barbera d'Asti DOCG wine(2%), salt, rennet, lactobacillus. Sulphites (derivative of vine) within the level of the law (10 mg/kg).

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

Packaging units: Cardboard boxes containing 2 cheeses. The packing weights app. 4 Kg.
Pallettization: 7 cartons by pallet level
Pallet – 49 cartons (box containing 2 cheeses)

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

Last revision – December 10th 2014



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Microbiological parameters and critical limits	
E. coli	< 1.000 UFC/g
Salmonella spp	absent in 25 g
Listeria monocytogenes	absent 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	Single portion 30,00 g	GDA %
Energy (KJ/kcal)	1.386,07/330,02	693,04/165,01	8,25
Fat(g):	27,6	13,80	19,71
-Saturated fat acids	16,9	8,45	42,25
Carbohydrates(g):	0,09	0,05	0,02
-Sugar(g)	0	0	0
Protein(g)	20,8	10,40	20,80
Salt(g)	1,2	0,60	10,02

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

Warnings: Intolerance 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)