



Caseificio Pier Luigi Rosso srl – Via Serralunga 11 – Biella (Bi) – tel. +39 015 610887-37



### Goliardo cheese - 350 g

Code: 12GOLP

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

Shape: Cylindrical. Diameter app. 8 cm, with a slight swelling to due to the settling process. Height app. 7 cm, weight app. 350 g

Rind: Thin, red brown, shows more white mould when matured. **Rind is not edible.** Treated with E150a (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 aged 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. 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: Carton boxes containing 6 cheeses. The packing weights app. 3 kg.

Palletization: 10 carton boxes by pallet level  
Pallet – 50 carton boxes

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

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



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Microbiological parameters and critical limits:	
Enterobacteriacee	< 1.000UFC/g
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 limits and critical limits:	
Aflatossina M1	< 0,050 µg/kg (made on incoming milk)
WA Water activity	> 0,92

Nutrition facts *	100 g	Portion 30,00	GDA %
<b>Calories (kcal)</b>	1.386,07/330,02	693,04/165,01	8,25
<b>Fat(g):</b>	27,6	13,80	19,71
<b>-Saturated fat acids</b>	16,9	8,45	42,25
<b>Carbohydrate(g):</b>	0,09	0,05	0,02
<b>-Sugar(g)</b>	0	0	0
<b>Protein(g)</b>	20,8	10,40	20,80
<b>Salt(g)</b>	1,2	0,60	10,02

\*Values are indicated in bolds according to EU law 1169/2011

#### 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)