



Gratin Bleu cheese

Code: 03CA3

Type: Long matured, semi-hard blue cheese (from *Penicillium Roqueforti*), made from acidified whole cow's milk.

Shape: Cylindrical. Diameter 18 cm. Height 10 cm. Weight app. 2,5 kg.

Rind: The matured cheese has gray-brown rind. **The rind is not edible.**
Treated with E150a (Caramel)

Curd: Pale yellow colour. The interior part is more compact and crumbly, while the exterior (near to the rind) is creamy (proteolysis). It shows the blue veins characteristics of this cheese with a sweet initial flavour sharpened by the aftertaste of the *Penicillium Roqueforti*.

Aging: The cheese is matured in underground cellars, on white pine shelves, for 90 days.

Use: Refined table cheese, it is also used in the preparation of typical dishes from Piedmont region.

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

Wrapping: Labelled on one side. Wrapping in thermo retractable micro perforated film.

Packing unit: Cardboard boxes containing 2 cheeses. The packing weights appr. 5 Kg.

Palletting: 7 carton boxes by pallet level
Pallet – 49 carton boxes

Delivery: refrigerated vehicles $+6^{\circ} \pm 2^{\circ} \text{ C}$
Conservation: $+6^{\circ} \pm 2^{\circ} \text{ C}$
Shelf life: 90 days



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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 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 (KJ/kcal)	1.470,00 /350,00	735,00/ 175,00	8,75
Fat(g):	30,00	15,00	21,43
-Saturated fat acids	19,00	9,50	47,50
Carbohydrates(g):	0,00	0 ,00	0,00
- Sugar(g)	0,00	0,00	0,00
Protein(g)	20,00	10,00	20,00
Salt(g)	2,90	1,45	24,20

* In bolds the minimum values required by law 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)