



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



Gratin cheese- 250g

Code: 03CA2P

Type: Long matured, semi hard paste cheese, made from acidified whole cow's milk.

Shape: Cylindrical. Diameter 7 cm. Height 6 cm. Weight app. 250 g.

Rind: Dark, wrinkled, with yellow grey and white mould. **Rind is not edible.** Treated with E150a (Caramel)

Curd: White, compact and crumbly. While maturing, it becomes creamier (proteolysis). The flavour becomes more complex and slightly sharper when matured.

Aging: The cheese is aged in underground cellars, on white pine shelves, for at least 45 days.

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

Ingredients: **Milk**, salt, rennet, lactobacillus.

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

Packing unit: Carton boxes containing 18 cheeses. The packing weights app. 4.5 kg.

Palletting: 7 cartons by pallet level
Pallet – 49 cartons

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:	
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

Nutritional values *	100 g	Portion 50,00 g	GDA %
Energy (KJ/Kcal)	1.558,04/370,96	185,48	9,27
Fat(g):	29,30	14,65	20,93
-Saturated fat acids	18,00	9,00	45,00
Carbohydrates(g):	0,80	0,40	0,15
-Sugar(g)	0,80	0,40	0,44
Protein(g)	26,80	13,40	26,80
Salt(g)	1,32	0,66	11,01

*In bold the minimum values required by law UE N. 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)