



Gratin cheese -900g

Code: 03CA2M

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

Shape: Cylindrical. Diameter 9,5 cm. Height 9 cm. Weight app. 900 g.

Rind: Dark, wrinkled, with yellow grey and white mould. **The 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 matured 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 6 cheeses. The packing weights app. 3.6 kg.

Palletting: 10 cartons by pallet level
Pallet – 50 cartons (box containing 18 cheeses)

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



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Microbiological parameters and critical limits	
Enterobacteriaceae	< 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 *	100 g	portion 30,00 g	GDA %
Energy (KJ/Kcal)	1.558,04/370,96	779,02/185,48	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 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)