



### Raw milk Maccagno cheese

Code: 02MC3

Type: Medium matured, soft paste cheese, produced with raw whole cow's milk.

Shape: Cylindrical. The diameter is app. 18 cm and the height app. 6 cm. It weights app. 2,0 kg.

Rind: Medium consistency, brown colour, often with yellow mould. The brand "Maccagno" is printed on one side. **The rind is not edible.** Treated with E150a(Caramel)

Curd: Soft texture with fine holes, regularly distributed. Straw coloured with a sweet flavour and aroma.

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

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

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

Wrapping: Labelled on one side. Wrapping in thermoretractable microperforated film. With a 60 days shelf life

Packing unit: Cardboard boxes containing 2 cheeses. The packing weights app. 4 Kg.

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

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



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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<br>(made on incoming milk) |
| WA - Water activity                            | > 0,92                                   |

| Nutritional values*        | For 100 g       | Portion 50,00 g | GDA % |
|----------------------------|-----------------|-----------------|-------|
| <b>Energy (KJ/kcal)</b>    | 1.323,00/315,00 | 661,50/157,50   | 7,88  |
| <b>Fat(g):</b>             | 26,20           | 13,10           | 18,71 |
| <b>Saturated fat acids</b> | 15,36           | 7,68            | 38,40 |
| <b>Carbohydrates (g):</b>  | 0,90            | 0,45            | 0,17  |
| <b>Sugar (g)</b>           | 0,80            | 0,40            | 0,44  |
| <b>Protein(g)</b>          | 19,00           | 9,50            | 19,00 |
| <b>Salt (g)</b>            | 2,18            | 1,09            | 18,21 |

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

| Warnings: Intolerances and allergens  |
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| Attention please, the recipe presents risks of allergies and intolerance for the presence of the following allergens:<br><b>milk and products containing milk</b> (including lactose) |