



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



## Mach Bon cheese

Code: 02MB1

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

Shape: Cylindrical. Diameter app. 19 cm. Height app. 9 cm. Weight app. 2.5 kg.

Rind: Thin, gray/brown colour. Long matured cheese can have yellow mould. The company mark "TR" is printed on one side. **The rind is not edible.** Treated with E150a (Caramel)

Curd: White with pale yellow shades and irregularly distributed fine holes. Sweet delicate taste.

Aging: The cheese is matured in underground cellars on white pine shelves for a period which can vary from 30 to 90 days.

Use: Cheese for the table.

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

Wrapping: Labelled on one side. Wrapped in thermoretractable, microperforated film. With a 90 days shelf life.

Packing units: Cardboard boxes containing 2 cheeses. The packing weights app. 5 kg.

Pallettization: 7 carton boxes by pallet level  
Pallet – 35 carton boxes

Delivery: refrigerated vehicles  $+6^{\circ} \pm 2^{\circ} \text{C}$   
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 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 %
<b>Energy (KJ/kcal)</b>	1.644,92/391,65	822,46/195,82	9,79
<b>Fat (g)</b>	31,97	15,99	22,48
- <b>Saturated fat acids</b>	17,32	8,66	43,31
<b>Carbohydrates (g)</b>	0,20	0,10	0,04
- <b>Sugar (g)</b>	25,78	12,89	25,78
<b>Protein (g)</b>	4,56	2,28	38,00
<b>Salt (g)</b>	2,48	1,24	20,71

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

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