



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



## Margot cheese -2kg

Code: 11MAR

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

Shape: Cylindrical. Diameter app. 18 cm, height app. 6 cm, weight app. 2 kg .

Rind: Thin, red brown, shows more yellow mould when matured. **The rind is not edible.** Treated with E150a (Caramel)

Curd: Soft with fine holes regularly distributed. The flavour is mild pleasant and delicate with a hint of beer.

Aging: The cheese is matured in underground cellars, on white pine shelves, for 30 to 90 days.

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

Ingredients: **milk**, beer 5 % ( contains **gluten**) salt, rennet, lactobacillus

Wrapping: Labelled on one side. Wrapping in thermoretractable microperforated film.

Shelf life: 90 days

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

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

Delivery: refrigerated vehicles +6° ± 2° C

Conservation: +6° ±2° 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 (made on incoming milk)
WA water activity	> 0,92

Nutritional values*	For 100 g	portion 100 g	GDA %
<b>Energy (KJ/kcal)</b>	1.375,94/327,60	687,97/168,80	8,19
<b>Fat(g):</b>	25,96	12,98	18,54
<b>-Saturated fat acids</b>	15,21	7,61	38,03
<b>Carbohydrates(g):</b>	1,34	0,67	0,26
<b>-Sugar(g)</b>	0,93	0,46	0,51
<b>Protein(g)</b>	21,85	10,93	21,85
<b>Salt(g)</b>	1,69	0,84	14,06

\*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>Cereals containing gluten</b> (light and dark beer) <b>Milk and products containing milk</b> (including lactose)