



Montanara with herbs cheese

Code: 07ER1

Type: Long matured, semi-soft cheese produced with pasteurized whole cow's milk. With the addition of fennel and coriander seeds.

Shape: Cylindrical. Diameter app. 27 cm. Height app. 8 cm. Weight app. 5 kg.

Rind: Thick, grey-brown colour. Medium matured cheese can have light mould. Long matured cheese has a brown mould. The company mark "TR" is printed on one side. **The rind is not edible.**

Curd: White with widespread holes. Long matured cheese has a stronger and more aromatic taste, enhanced by the addition of chili pepper.

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

Use: It is used both as a table cheese and for cooking. Long matured cheese has a stronger taste.

Ingredients: **Milk**, fennel and coriander seeds, salt, rennet, lactobacillus

Wrapping: labelled on one side, shrink- wrapped. Shelf life: 90 days.

Packing units: Carton boxes containing 1 cheese. The packing weights app. 5 kg.

Pallettization: Pallet level - 6 carton boxes
Pallet – 36 carton boxes

Delivery : refrigerated vehicles +6° + 2° C
Conservation: +6° +2° C



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

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 *	For 100 g	portion 100 g	GDA %
Energy (KJ/kcal)	1.377,87/328,06	688,94/164,03	8,20
Fat(g):	22,80	11,40	16,29
-Saturated fat acids	13,36	6,68	33,40
Carbohydrates(g):	2,01	1,01	0,39
-Sugar(g)	2,00	1,00	1,11
Protein(g)	30,70	15,35	30,70
Salt(g)	2,25	1,12	18,72

*In bolds minimum values indicated required by EU law N. 1169/2011

Warnings: Intolerance and Allergens
The recipe presents risks of allergies and intolerance for the presence of the following allergens: Milk and products containing milk (including lactose)