



Montanara with chili pepper cheese

Code: 07PE1

Type: Long matured, semi-soft cheese produced with pasteurized whole cow's milk. With the addition of chili pepper.

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 moulds. The company mark "TR" is printed on one side. **The rind is not edible.**
Treated with E150a (Caramel)

Curd: White with widespread holes. Long matured cheese has a stronger taste enhanced by the addition of the 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**, chili pepper, salt, rennet, lactobacillus

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

Shelf life: 90 days

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

Pallettization: 6 carton boxes by pallet level
Pallet – 36 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 (made on incoming milk)
WA Water activity	> 0,92

Nutritional values*	For 100 g	Portion 100 g	GDA %
Energy (KJ/kcal)	1.377,74/328,03	688,87/164,02	8,20
Fat(g):	22,80	11,40	16,29
-Saturated fat acids	13,36	6,68	33,40
Carbohydrates(g):	2,01	1,00	0,39
-Sugar(g)	2,00	1,00	1,11
Protein(g)	30,70	15,35	30,70
Salt(g)	2,25	1,12	18,71

*In holds 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: Milk and products containing milk (including lactose)