



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



Montenero cheese

Code: 10MN1

Type: White soft cheese, medium maturing, produced with pasteurized cow's milk.

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

Rind: Black rind made by ash treatment which has a double effect of sweetening the cheese and inhibiting the mould on the rind. There can be yellow moulds when the cheese is aged. **The rind is not edible.** Treated with E153 (Carbon)

Curd: Soft, with fine holes regularly distributed, it's a pale coloured. With mild flavour that becomes more intense when the cheese is aged.

Aging: The cheese is aged in underground cellars, on white pine shelves, for 30 to 120 days.

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

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

Packaging: Labelled on one side, shrink-wrapped.
Shelf life: 90 days

Packing units: Carton box containing 2 pieces.
The packing weights app. 4 Kg.

Palletting: Pallet level - 7 boxes
Pallet - 49 boxes

Delivery: refrigerated vehicles +6° + 2° C

Conservation: +6° ±2° C

Last revision – 2014 November, 17th



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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*	100 g	Portion 50,00 g	GDA %
Energy (KJ/kcal)	1540,94/366,89	770,47/183,44	9,17
Fat (g):	29,59	14,80	21,14
- Saturated fat acids	20,19	10,10	50,48
Carbohydrates (g):	0,69	0,34	0,13
- Sugar(g)	0,00	0,00	0,00
Protein(g)	24,99	12,50	24,99
Salt(g)	1,64	0,82	13,63

* 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: milk and products containing milk (including lactose)