



Mun (Brick) 2kg- Rectangular shape Toma Biellese cheese

Code: 10MU1

Type: Soft cheese, long matured, produced with pasteurized whole cow's milk from at least two consecutive milking.

Shape: Rectangular. Length app. 20 cm, width app. 12 cm, height app. 7,5 cm . Due to the formation of the shape it has a curving on sides. Weight app. 2 kg .

Rind: Thin, grey and brown. When matured it shows yellow and red mould. **The rind is not edible.** Treated with E150a (Caramel)

Curd: White- yellow colour with fine holes regularly distributed. It has a sweet, pleasant and delicate taste.

Aging: The cheese is aged in underground cellars on white pine shelves for 45-120 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

Wrapping: Labelled on one side. Labelled on one side. Wrapping in shrink wrap.

Shelf life: 90 days

Packaging units: Cardboard boxes containing 3 cheeses. The packing weights app. 6 kg.

Palletization: 7 carton boxes by pallet level
Pallet – 42 carton boxes

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



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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 50 g	GDA %
Energy (KJ/kcal)	1.644,92/391,65	822,46/195,82	9,79
Fats(g):	31,97	15,99	22,84
-Saturated fats acids	17,32	8,66	43,31
Carbohydrates(g):	0,20	0,10	0,04
-Sugar(g)	0,00	0,00	0,00
Proteins(g)	25,78	12,89	25,78
Salt(g)	4,56	2,28	38,00

* 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)