



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



PecoraBlu cheese

Code: 03CA3F

Type: Long matured, semi-hard blue cheese (from *Penicillium Roqueforti*), made from acidified pasteurized sheep's milk.

Shape: Cylindrical. Diameter 18 cm. Height 10 cm. Weight app. 2,5 kg.

Rind: Is gray-brown coloured and there could be typical white moulds. **The rind is not edible.** Treated with E150a (Caramel)

Paste: Pale yellow colour. The interior part is more compact and crumbly, while the exterior (near to the rind) is creamy (proteolysis). It shows the blue veins characteristics of this cheese with a sweet initial flavour sharpened by the aftertaste of the *Penicillium Roqueforti*.

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

Use: Refined table cheese, it is also used in the preparation of typical dishes.

Ingredients: Sheep's **milk** (96.85%); salt (3,15%); rennet, calcium chloride (trace), lactobacillus and ferments (trace), aging mold (trace).

Wrapping: Labelled on one side. Wrapping in thermo retractable micro perforated film.

Packing unit: Cardboard boxes containing 2 cheeses. The packing weights appr. 5 Kg.
Pallettization: 7 carton boxes by pallet level
Pallet – 49 carton boxes

Delivery: refrigerated vehicles $+6^{\circ} \pm 2^{\circ}$ C
Conservation: $+6^{\circ} \pm 2^{\circ}$ C
Shelf life: 90 days

Last revision – March 10th 2015



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Microbiological parameters and critical limits	
Enterotoxin	N/A
E. coli	m=100; M=1.000
Salmonella spp	absent in 25 g
Listeria monocytogenes	absent in 25 g
Staphylococcus positive coagulase	m=100; M=1.000
Chemical parameters and critical limits	
Fat in dry	52,83

Nutritional values *	For 100 g	For 30,00 g
Energy (kcal)	334	100,26
Fat(g):	28	8
- Saturated fat acid	19	5,55
Carbohydrates(g):	0,55	0,00
- Sugar(g)	0,00	0,00
Protein(g)	20,00	6
Salt(g)	3	0,9

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

Warnings: Intolerances 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)