



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



## Rosina cheese

Code: 02ROS

Type: Long matured semi-soft cheese produced with pasteurized cow's milk.

Shape: Cylindrical with rounded edge. Diameter app. 18 cm  
Height app. 6 cm. Weight app. 2kg .

Rind: Thin with grey/light brown colour. **The rind is not edible.** Treated with E150a (Caramel)

Paste: Semi-soft structure with regularly distributed fine holes. White coloured. A mild taste, with a pleasant, sweet flavour.

Aging: The cheese is matured in underground cellars on white pine shelves for a period of 60 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, CaCl<sub>2</sub>, penicillium fermentns.

Wrapping: Labelled on one side, shrink-wrapped.  
Shelf life: 60 days

Packing Units: carton box containing 2 pieces.  
Packaging weight app. 4.5 kg  
Pallettization: Stratopallet – 7 cartons  
Pallet – 49 cartons

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



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#### Microbiological parameters and critical limits

E. coli	m=100; M= 1000
Salmonella 25 g	Absent in 25g n=5, c=0
Listeria monocytogenes/ 25g	Absent in 25g n=5, c=0
Stafilococco aureus/g	m=100; M=1000

Nutritional values *	For 100 g
<b>Energy (kcal)</b>	323 kcal
<b>Fat(g)</b>	27,00
<b>Protein(g)</b>	20,00
<b>Carbohydrates(g)</b>	marks
<b>Salt(g)</b>	1,8

\* In bold the minimum values required by law UE 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)