



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



Satiro cheese

Code: 09CR1P

Type: Medium matured, semi-soft paste cheese, produced with pasteurized goat's and sheep's milk.

Shape: Cylindrical. Diameter app. 8 cm, with a slight swelling due to the settling process. Height app. 7 cm, weight app. 500 g.

Rind: Thin, pale when fresh, while maturing it shows green white mould. **The rind is not edible.** (treated with E235).

Curd: Soft with fine holes regularly distributed. The flavour is mild pleasant and delicate.

Aging: The cheese is matured in underground cellars, on white pine shelves, for 45 days.

Use: Cheese for the table.

Ingredients: Pasteurized sheep's **milk** (58%), goat's **milk**(42%), salt, rennet, calcium chloride, lactobacillus.

Wrapping: Labelled on one side. Shrink-wrapped.
Shelf life: 90 days.

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

Palettization: 10 carton boxes by pallet level
Pallet – 50 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 30,00 g	GDA %
Energy (KJ/kcal)	1.512,00/360,00	7.560,00/1.800,00	90,00
Fat(g):	30,00	150,00	214,29
-Saturated fat acids	20,00	100,00	500,00
Carbohydrates(g):	0,00	0,00	0,00
-Sugar(g)	0	0	0
Protein(g)	23,00	115,00	230,00
Salt(g)	1,74	8,70	145,01

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

Intolerances and allergens
Attention please, the recipe presents risks of allergies and intolerances for the presence of the following allergens : milk and products containing milk (including lactose)