



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



Whole milk Toma biellese cheese- 9kg

Code: 04V01G

Type: Long matured semi-soft cheese produced with cow's milk from at least two consecutive milking.

Shape: Cylindrical with rounded edge. Diameter app. 32 cm with a slight swelling in the centre due to the settling process. Height app. 9.5 cm. Weight app. 9 kg .

Rind: Thin with grey/light brown colour. Company mark "TR" is printed on one side and the mark "Toma Biellese" is printed on the other side. **The rind is not edible.**
Treated with E150a (Caramel)

Curd: White/pale yellow colour with fine holes regularly distributed. The taste is delicate and mild at 45 days and becomes more strongly flavoured while maturing.

Aging: The cheese is matured in underground cellars on white pine shelves for a period which can vary from 45 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

Wrapping Labelled on one side, shrink-wrapped.
Shelf Life: 90 days.

Packing units: carton box containing 1 piece.
Packaging weight app. 9 kg
Pallettization: 6 carton boxes for pallet level
Pallet – 30 carton boxes

Delivery: refrigerated vehicles a $+6^{\circ} \pm 2^{\circ}$ C
Conservation: $+6^{\circ} \pm 2^{\circ}$ C

Last revision – 2014 November, 17th



Whole milk Toma biellese cheese -5kg

Code: 04VO1

Type: Long matured semi-soft cheese produced with cow's milk from at least two consecutive milking.

Shape: Cylindrical with rounded edge. Diameter app. 25 cm with a slight swelling in the centre due to the settling process. Height app. 7 cm. Weight app. 5 kg.

Rind: Thin with grey/light brown colour. Company mark "TR" is printed on one side and the mark "Toma Biellese" is printed on the other side. **The rind is not edible.** Treated with E150a (Caramel)

Curd: White/pale yellow colour with fine holes regularly distributed. The taste is delicate and mild at 45 days and becomes more strongly flavoured while maturing.

Aging: The cheese is matured in underground cellars on white pine shelves for a period which can vary from 45 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

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

Packing Units: Cardboard boxes containing 1 cheese. The packing weights app. 5 kg.

Palletting: Pallet level: 6 carton boxes
Pallet – 36 carton boxes

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



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

*In bolds 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)