



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



### Raw milk Toma Piemontese DOP cheese - 2 kg

Code: 05TP1LC

Type: Soft cheese, produced with raw whole cow's milk.

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

Rind: Brown coloured. Sometimes there are also yellow and red mould. On one side there is the consortium brand.  
**The rind is not edible.**

Curd: Soft, pale yellow colour with regularly distributed, fine holes.  
The taste is intensely flavoured and aromatic.

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

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

Packing unit: The packing unit contains n°2 pieces. The packing weights app. 4 kg.  
Pallettizzataion: Pallet level 7 carton boxes  
Pallet – 49 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 limits and critical limits	
Aflatossina M1	< 0,050 µg/kg (made on incoming milk)
WA Water Activity	> 0,92

Nutritional values*	For 100 g	Portion 50,00 g	GDA %
<b>Energy (KJ/kcal)</b>	1.621,20/386,00	810,60/193,00	9,65
<b>Fat(g):</b>	32,00	16,00	22,86
<b>-Saturated fat acids</b>	22,00	11,00	55,00
<b>Carbohydrates(g):</b>	0,20	0,10	0,04
<b>-Sugar(g)</b>	0	0	0
<b>Protein(g)</b>	24,30	12,15	24,30
<b>Salt(g)</b>	1,53	0,76	12,73

\*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: <b>milk and products containing milk</b> (including lactose)