



Toma da Polenta cheese

Code: 07TP1**

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

Shape: Cylindrical with rounded edge. Diameter app. 32 cm
Height app. 8 cm. Weight app. 7 kg .

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 colour. 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 Polenta.

Ingredients: **Milk**, salt, rennet, penicillium, E251.

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

Packing units: Carton box containing 2 pieces.

Packaging weight app. 7 kg

Pallettization: Pallet level – 6 cartons

Pallet – 30 cartons

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



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

Microbiological parameters and critical limits	
Enterobacteriaceae	< 1.000UFC/g
E. coli	< 1.000 UFC/g
Salmonella spp	absent in 25 g
Listeria monocytogenes	absent in 25 g
Staphylococcus aureus	< 1.000 UFC/g
Chemical parameters and critical limits	
Fatin dry	48 +
PH	5.2
WA Water activity	0,963

Nutritional values*	For 100 g	30,00 g	% RI
Energy (kcal)	333	100	5
Fat(g):	26,3	7,9	11,3
-Saturated fat acids	15,9	4,8	23,9
Carbohydrates (g):	0	0	0
-Sugar(g)	0	0	0
Protein(g)	24,00	7,2	14,4
Salt(g)	2,0	0,60	10,0

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)