



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



Toma Valle Elvo cheese

Code: 04VE1

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

Shape: Cylindrical with rounded edge. Diameter app. 25 cm. Height app. 6 cm. Weight app. 4,5 kg.

Rind: Thin, grey/ brown colour. The company mark "TR" is printed on one side and the mark "Toma Valle Elvo", licensed by the Elvo Valley community administration, on the other side. **The rind is not edible.** Treated with E150a (Caramel)

Curd: Soft, translucent, pale yellow colour with regularly distributed, fine holes. The taste is initially mild 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 60 to 120 days.

Use: It is used in the preparation of typical dishes from the 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

Packaging unit: carton box containing 1 unit. Packaging weight app 4.5 kg.

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

Delivery: refrigerated vehicles a +6° + 2° C
Conservation: +6° ±2° 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 %
Energy (KJ/kcal)	1.457,25/346,97	728,63/ 173,48	8,67
Fat (g):	26,90	13,45	19,21
-Saturated fat acids:	17,40	8,70	43,50
Carbohydrates(g):	3,14	1,57	0,60
-Sugar(g)	0,00	0,00	0,00
Protein(g)	23,60	11,80	23,60
Salt(g)	2,48	1,25	20,71

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

Warnings: Intolerance and allergens
The recipe presents risk of allergies and intolerances for the presence of the following allergens: Milk and products containing milk (including lactose)