



Tomino “Narciso” cheese

Code: 55TOFR

Type: A fresh soft cheese produced with pasteurized whole cow’s milk.

Shape: Cylindrical. Diameter app. 4,5 cm. Height app. 1,5 cm. Weight: 330 g

Rind: No rind

Curd: Soft, with a mild and sweet taste

Aging: No aging

Use: It is used both as a table cheese and for cooking.

Ingredients: **Milk**, salt, rennet

Wrapping: Wrapped in vegetable parchment

Shelf life: 15 days

Packing units: Heat-sealed jar with 3 dozen

Delivery: refrigerated vehicles +4° C.
 Conservation: +4° C
 Date of minimum durability: 15 days



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Microbiological paramters 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 paramters and critical limits	
Aflatossina M1	< 0,050 µg/kg (made on incoming milk)

Nutritional values *	For 100 g	Tomino 35,0 g	GDA %
Energy (kcal)	1073,02/255,48	375,56/ 89,42	4,47
Fat(g):	21,18	7,41	10,59
- Saturated fat acids	12,42	435	21,73
Carbohydrates(g):	1,73	0,60	0,23
-Sugar(g)	0,91	0,32	0,35
Proteins(g)	14,64	5,12	10,25
Salt(g)	0,87	0,30	5,07

*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: milk and products containing milk (including lactose)