



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



## Bargè cheese

Code: 16BAR

Type: Cheese made with pasteurized cow's milk. Short aging

Shape: Cylindrical, diameter 7 cm, height 2 cm. Weight 70g

Rind: Mouldy, edible

Curd: white colored, clear, soft and buttery

Aging: short

Use: Refined table cheese, excellent also for grilling

Ingredients: Pasteurized **milk**, rennet, salt

Wrapping: Plastic tray, no wrapping

Units: Plastic tray containing n°12 pieces. The packaging weight is app 1 kg

Pallettization: Pallet level – 9 boxes  
Pallet – 45 boxes

Delivery: Refrigerated vehicles +6° ± 2° C  
Conservation: 4° C  
Shelf life: 60 days

Keep away from dairy products or seasoned products with inedible rind



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| Microbiological parameters and critical limits: |                        |
|---|------------------------|
| Tot. staphylococcus enterotoxins                | Reg. 2073/2005 e s.m.i |
| E. coli   | Reg. 2073/2005 e s.m.i |
| Listeria monocytogenes                          | Reg. 2073/2005 e s.m.i |
| Positive coagulate staphylococcus               | Reg. 2073/2005 e s.m.i |
| Chemical parameters and critical limits:        |                        |
| Humidity  | < 50%                  |

| Nutritional values *     | For 100 g  |
|--------------------------|------------|
| <b>Energy (KJ/kcal)</b>  | 363        |
| <b>Fats(g):</b>          | 31% +/- 5  |
| <b>Carbohydrates(g):</b> | < 1% +/- 5 |
| <b>Protein(g)</b>        | 21% +/- 5  |

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

| Warnings: Intolerances and allergens   |
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| 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) |