



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



### Green tomini – Glass jar- 1,45kg

Code: 55VAV2

Type: Soft cheese, short aging, produced with pasteurized whole cow's milk.

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

Rind: No Rind, the cheese is white

Curd: Fresh and soft it has sweet taste.

Aging: 4 days

Use: It is used as cheese for table. To be conserved with flavoured oil.

Ingredients: Tomini (**milk**, salt and rennet)Liquid: sunflower oil, wine vinegar, parsley, chili-pepper, pepper and paprika.

Jar: **Glass jar** containing 42 tomini

Packing unit: Carton box containing 2 pieces

Delivery: refrigerated vehicles +4° C.  
Conservation: +4° C  
Minimum durability period.: 45 days



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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 positive coagulase	< 1.000 UFC/g
Chemical parameters and critical limits	
Aflatossina M1	< 0,050 µg/kg (made on incoming milk)

Nutritional values *	For 100 g	Tomino (in oil) 35,0 g	GDA %
<b>Energy (kcal)</b>	2.128,20/506,71	1.234,36/293,84	14,70
<b>Fat(g):</b>	52,69	30,56	43,65
- Saturated fat acids	11,49	6,67	33,34
<b>Carbohydrates (g)</b>	1,05	0,61	0,23
- Sugar(g)	0,55	0,32	0,35
<b>Protein(g)</b>	8,79	5,10	10,20
<b>Salt(g)</b>	0,48	0,28	4,68

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

#### Warnings: Intolerances 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)



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### “Electric” tomini – glass jar 1,45kg

Code: 55VAP2

#### **Tomino**

Type: Soft cheese, short maturing, produced with pasteurized whole cow's milk.

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

Rind: No Rind, the cheese is white.

Curd: Fresh and soft it has a sweet taste.

Aging: 4 days.

Use: It is used as a cheese for the table. To conserve with flavoured oil.

Ingredients: Tomini (**milk**, salt, rennet ), Liquid: sunflower oil, wine vinegar, chili pepper, pepper, paprika.

Jar: Glass jar containing 42 Tomini. With a 45 days shelf life.

Packaging units: Carton box containing 2 pieces

Delivery: refrigerated vehicles +4° C.

Conservation: +4° C

Date of minimum

durability: 45 days



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