

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

# **GOLIARDO**

# aged in marc

#### Codes:

Internal code: 12GOLV EAN code: 2527534 GTIN-14: 88020616000360 Customs code: 04069099 Health code: IT 01 829 CE

Matured semi soft cheese, produced with pasteurized whole cow's milk and Barbera d'Asti wine D.O.C.G. Aged under

#### Shape:

Cylindrical. Diameter app. 18 cm, height app. 6 cm height, weight app. 2 kg.

# Type: marc for 15 days.

# Aging:

Rind:

Curd:

Aromatic and soft flavour.

The cheese is matured in underground cellars, on white pine shelves, from 30 to 60 days and then 15 days more under the marc. In the end of this period again in underground cellars on white pine shelves.

Soft with fine hole regularly distributed. Dark red colour.

Thin, red/brown colour with marc flour, shows marcs

and white mould when matured. Rind is not edible.

#### Use:

It is used in the preparation of typical dishes from Piedmont region and as a cheese table.

### Ingredients:

Whole cow's milk, Barbera d'Asti DOCG wine (2%), salt, rennet, lactic ferments.

#### Wrapping:

Labelled on one side. Wrapped in thermo-retractable micro-perforated film.

## Shelf life:

90 days

# **Packing units:**

Carton boxes containing 2 cheeses. The packing weights app. 4,5 Kg. Box size cm: 45x23x11.

#### Palletting:

Pallet level – 7 carton boxes. Pallet – 49 carton boxes.

#### **Delivery:**

Refrigerated vehicles at +6° + 2° C

#### **Conservation:**

Refrigerated at +6° +2° C

Microbiological parameters and critical limits	
Enterobactecriacee	<1.000 UFC/g
E. Coli	<1.000 UFC/g
Salmonella spp	Absent in 25g
Listeria monocytogenes	Absent in 25g
Staphylococcus positive	<1.000 UFC/g
coagulase	
Chimical parameters and critica	l limits
Aflatoxine M1	< 0,050 μg/kg
Activity water	>0,92
Nutritional values 100 g	
Nutritional values 100 g Energy (kj/kcal)	1.386,07/330,02
	1.386,07/330,02 27,6
Energy (kj/kcal)	, , ,
Energy (kj/kcal) Fats (g)	27,6
Energy (kj/kcal) Fats (g) -saturated fat acids (g)	27,6 16,9
Energy (kj/kcal) Fats (g) -saturated fat acids (g) Carbohydrates (g)	27,6 16,9 0,09
Energy (kj/kcal) Fats (g) -saturated fat acids (g) Carbohydrates (g) -sugar (g)	27,6 16,9 0,09 0,00
Energy (kj/kcal) Fats (g) -saturated fat acids (g) Carbohydrates (g) -sugar (g) Protein (g)	27,6 16,9 0,09 0,00 20,80