



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



MARGOT aging in brewer's grains

Codes:

Internal code: 11MART
EAN code: 2770844
ITF 14: 98020616000374
Customs code: 04069099

Type:

Medium matured soft paste cheese, produced with pasteurized whole cow's milk, local beer and a subsequent aging in thresh beer.

Shape:

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

Rind:

Thin, brown with the characteristics thresh of beer. When matured shows yellow mould. **The rind is not edible.**
Treated with E150a (Caramel)

Curd:

Soft with fine holes regularly distributed. The colour is white with straw yellow shades. The flavour is mild pleasant and delicate with a hint of beer.

Aging:

The cheese is matured in underground cellars, on white pine shelves, from 30 to 60 days.

Use:

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

Ingredients:

Whole cow's **milk**, beer 5 % (contains **gluten**) salt, rennet, lactic ferments.

Wrapping:

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

Shelf life:

90 days

Packing unit:

Carton boxes containing 2 cheeses.
The packing weights app. 4,5 Kg.
Box size: 45x23x11h.

Palletting:

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

Delivery:

Refrigerated vehicles +6° ± 2° C.

Conservation:

Refrigerated at +6° ±2° C.

Microbiological parameters and critical limits	
Enterobacteriaceae	<1.000 UFC/g
E. Coli	<1.000 UFC/g
Salmonella spp	Absent in 25g
Listeria monocytogenes	Absent in 25g
Staphylococcus positive coagulase	<1.000 UFC/g
Chemical parameters and critical limits	
Aflatoxine M1	< 0,050 µg/kg
Activity water	>0,92
Nutritional values 100 g	
Energy (kj/kcal)	1.375,94/327,60
Fats (g)	25,96
-saturated fat acids (g)	15,21
Carbohydrates (g)	1,34
-sugar (g)	0,93
Protein (g)	21,85
Salt (g)	1,69
Intolerance and allergens	
Milk and products containing milk (including lactose). Cereal containing gluten (beer).	