



Caseificio Pier Luigi Rosso srl – Via Serralunga 11 – Biella (Bi) – tel. +39 015 610887-37

BluDivino cheese



Rind:

humid for a long stay in wine. Colour are red-brown. Treated with wine and marc flour. **The rind is not edible.**

Curd:

It is white in color, slightly tinged with red in the outermost areas. It has diffuse blue streaks. In the mouth it is compact but fusible. The flavor is a delicate balance between the notes of butter and wine and the spiciness determined by the blue mold.

Aging:

The cheese is matured in underground cellars, on white pine shelves, for 60 days.

Use:

Refined table cheese, it is also used in the preparation of typical dishes from Piedmont region.

Ingredients:

Pasteurized cow's **Milk**, salt, rennet, cheese cultures, selected moulds.

Wrapping:

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

Shelf life:

90 days

Packing units:

Carton boxes containing 2 cheeses.
The packing weights is 5,5 Kg.
Box size cm: 41x22x18h.

Palletting:

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

Delivery:

Refrigerated vehicles +6° ± 2° C.

Conservation:

Refrigerated at +6° ±2° C.

Codes:

Internal code: 03CA3VIN
EAN code: 2424431
ITF 14: 98020616000763
Customs code: 04064090
Health code: IT 01 829 CE

Type:

Long matured, blue cheese made with pasteurized cow's whole milk, with addition of selected moulds and matured on red wine Barbera d'Asti DOCG.

Shape:

Cylindrical. Diameter 18 cm. Height 10 cm. Weight app. 2,5 kg.

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)	1.450/350
Fats (g)	30
-saturated fat acids (g)	19
Carbohydrates (g)	<0,5
-sugar (g)	<0,5
Protein (g)	20
Salt (g)	2,9
Intolerance and allergens	
Milk and products containing milk (including lactose)	