

PecoraBlu cheese



Rind:

Is gray-brown coloured and often have typical white moulds. On the rind there are holes for promote grassing. **The rind is not edible.** Treated with E150a (Caramel).

Curd:

White with pale yellow shades. The interior part is more compact and crumbly, while the exterior (near to the rind) is creamy (proteolysis). It shows the blue veins characteristics of this cheese with a sweet initial flavour sharpened by the aftertaste of the *Penicillium roqueforti*.

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.

Ingredients:

Sheep's pasteurized **milk**, salt, rennet, calcium chloride, lactic ferments, selected aging mold.

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 weight is 5,5 Kg.
Box size cm: 42x22x18h.

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: 03CA3PEF
EAN code: 2493655
ITF code: 98020616000244
Customs code: 04064090

Type:

Long matured, semi-hard blue cheese (from *Penicillium Roqueforti*), made from acidified pasteurized sheep's milk.

Shape:

Cylindrical. Diameter 21 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
Chimical parameters and critical limits	
Aflatoxine M1	< 0,050 µg/kg
Activity water	>0,92
Nutritional values 100 g	
Energy (kj/kcal)	1.402/334
Fats (g)	28
-saturated fat acids (g)	19
Carbohydrates (g)	0,55
-sugar (g)	0
Protein (g)	20
Salt (g)	3
Intolerance and allergens	
Milk and products containing milk (including lactose)	