

CapraBlu cheese



Codes:

Internal code: 03CA3CAF

EAN code: 2672477

ITF code: 98020616000404

Customs code: 04064090

Type:

Long matured, semi-hard blue cheese made from pasteurized goat's milk, with the addition of selected moulds.

Shape:

Cylindrical. Diameter 18 cm. Height 10 cm. Weight 2 kg.

Rind:

Is gray-brown coloured and there could be typical white moulds. **The rind is not edible.**

Curd:

White coloured. It shows the blue veins characteristic of this cheese. Compact consistency. The flavour is spicy and characterized from the blue moulds.

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:

Goat's **milk**, salt, rennet, lactic ferments, selected aging moulds.

Wrapping:

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

Shelf life:

90 days

Packing units:

Carton boxes containing 2 cheeses.

The packing weights appr. 4,5 Kg.

Box size cm: 22x41x18h.

Palleting:

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	
Salmonella spp	Absent in 25g
Staphylococcus aureus	<1.000 UFC/g
Nutritional values 100 g	
Energy (kj/kcal)	1.328/320
Fats (g)	25
-saturated fat acids (g)	16
Carbohydrates (g)	1,8
-sugar (g)	0
Protein (g)	22
Salt (g)	1,10
Intolerance and allergens	
Milk and products containing milk (including lactose)	