

CapraBlu cheese



Rind:

is gray-brown coloured and there could be typical white moulds. **The rind is not edible.** Treated with E150a (caramel)

Curd:

white coloured. It shows the blue veins characteristics of this cheese. Compact consistency. The flavour is spicy and characterized from the bleu 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, lactobacillus, penicillium Roqueforti

Wrapping:

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

Shelf life:

90 days

Packing units:

cardboard boxes containing 2 cheeses. The packing weights appr.4,5 Kg. box size cm 22x41x18h

Palleting:

7 carton boxes by pallet level
pallet – 49 carton boxes

Delivery:

refrigerated vehicles +6° ± 2° C

Conservation:

+6° ± 2° C

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 off selected moulds

Shape:

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

| 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 |
| Carboydrates (g) | 1,8 |
| -sugar (g) | 0 |
| Protein (g) | 22 |
| Salt (g) | 1,10 |
| Intolerance and allergens | |
| Milk and products containing milk (including lactose) | |