



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

PARÉL cheese



Codes:

Internal code: 16PAR
EAN code: 2661154
ITF 14: 98020616000121
Customs code: 04069099

Type:

Soft paste made with pasteurized cow's milk. Short matured.

Shape:

Circular, 12 cm diameter, height 2 cm, weight 250g.

Rind:

Soft, white and moldy.

Curd:

White, creamy and soft. Taste is delicate, pleasantly fragrant.

Aging:

Short.

Use:

Refined table cheese.

Ingredients:

Cow's milk, milk cream, salt, rennet, lactic ferment.

Wrapping:

Transparent film, labeled on one side.

Shelf life:

15 gg

Units:

Carton box containing n° 6 pieces.
The packaging weight is app. Kg 1,7.
Box size cm: 37x24x9h.

Palletting:

Pallet level – 9 boxes.
Pallet – 45 boxes.

Delivery:

Refrigerated vehicles +6° ± 2° C.

Conservation:

Refrigerated at 4° C
Keep away from dairy products or seasoned products with inedible rind.

Origin of milk: Italy		
Microbiological parameters		Metod
Salmonella spp	Absent in 25g (c=0)	CCFRA met 3.2.1:2007
E. Coli	100 ufc/g-1000 ufc/g (c=2)	UNI EN ISO 16649-2:2010
Listeria Monocytogenes	Absent in 25g (c=0)	UNI EN ISO 11290-1:2005
Staphylococcus Aureus	10 ufc/g-100 ufc/g (c=2)	NF V 08-057-1:2004
Chemical parameters average in 100g		
Fat on dry matter/Fat	>48%	
Humidity	44% ± 2%	
Dry matter	56% ± 2%	
pH	6,39	
aW	0,982	
Nutritional facts per 100g		
Energy (kj/kcal)	1.566/378	
Fat (g)	33	
-Saturated fat(g)	23	
Carbohydrates (g)	1,3	
-Sugar (g)	<0,5	
Proteins (g)	19	
Salt (g)	1,0	
Allergens		
Milk and milk-based products (included lactose)		