



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

MACCAGNETTO cheese

350 g



Codes:

Internal code: 06CA1

EAN code: 2850563

Type:

Soft paste cheese, medium aging, produced with cow's pasteurized milk.

Shape:

Cylindrical with rounded edge. 8 cm diameter with a slight swelling due to the settling process. Height app. 7 cm. Weight app 350 g.

Rind:

Thin with grey-brown colour. There could be yellow and red moulds in ripened rind. **Rind not edible**. Treated with E150a (Caramel).

Curd:

White/pale yellow with regularly distributed fine holes. Taste is pleasant, sweet and delicate.

Aging:

The shapes are aged for 30-60 days in underground cellars on white pine shelves.

Use:

It's used for typical Piedmont food preparation and also as table cheese.

Ingredients:

Milk, salt, rennet, lactic ferments.

Wrapping:

Labelled on one side and wrapped in thermo-retractable micro-perforated film.

Shelf life:

90 days

Packing units:

Carton boxes containing 6 units.

The packaging weight is app. 3 kg.

Box size cm: 30x20x11h.

Palletting:

Pallet level – 10 boxes.

Pallet – 50 boxes.

Delivery:

Refrigerated vehicles +6° ± 2° C.

Conservation:

Refrigerated at +6° ±2° C.

Microbiological parameters and critical limits	
Enterobactecriaceae	<1.000 UFC/g
E. Coli	<1.000 UFC/g
Salmonella spp	Assente in 25g
Listeria monocytogenes	Assente in 25g
Stafilococcus positive coagulase	<1.000 UFC/g
Chimica parameters and critical limits	
Aflatoxine M1	< 0,050 µg/kg
Activity water	>0,92
Nutritional values 100g	
Energy (kj/kcal)	1.633,21/388,88
Fat (g)	31,13
-saturated fat acids (g)	19,19
Carbohydrates (g)	1,55
-sugar (g)	1,55
Protein (g)	25,59
Salt (g)	2,03
Intolerance and allergens	
Milk and products containing milk (including lactose)	