

## JUNI cheese with juniper – 350 g



### Codes:

Internal code: 03CA2PG

EAN code: 2949297

### Type:

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

### 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, wrinkled with grey colour. Often there are the typical molds. If washed it turns in brown colour. **Rind not edible.** Treated with E150a (Caramel).

### Curd:

Straw yellow colour with juniper streaks. There are fine holes and regularity distributed. Aromatic, fine and delicate taste.

### Aging:

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

### Use:

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

### Ingredients:

Milk, juniper, 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. 2,5 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	
Enterobacteriaceae	<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)	1.566,33/372,94
Fat (g)	29,35
-saturated fat acids (g)	18
Carbohydrates (g)	1,07
-sugar (g)	0,80
Protein (g)	26,81
Salt (g)	1,32
Intolerance and allergens	
Milk and products containing milk (including lactose)	