



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

TARTUFETTO cheese with summer truffle – 350 g



Rind:

Thin with gray/brown colour. There could be characteristic coloured moulds in ripened cheese. **Rind not edible.** Treated with E150a (Caramel).

Curd:

White/straw yellow, with fine holes regularly distributed. Flavour is intense and balanced between the intensity of the truffle and the sweet, pleasant of the cheese.

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:

Cow's milk, salt, truffle (*Tuber aestivum* Vitt.) 1%, aromas, 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 cheeses.
The packaging weight is app. 3 kg.
Box size cm: 30x20x11h.

Palletting:

Pallet level – 10 carton boxes.
Pallet – 50 carton boxes.

Delivery:

Refrigerated vehicles +6° ± 2° C.

Conservation:

Refrigerated at +6° ± 2° C.

Codes:

Internal code: 03TAP

EAN code: 2492183

Type:

Soft paste cheese, medium aging, produced with cow's pasteurized milk and truffle (*Tuber Aestivum* Vitt.).

Shape:

Cylindrical. Diameter app. 8 cm, height app. 7 cm. Weight app. 350 g.

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
Staphylococcus positive coagulase	<1.000 UFC/g
Chemical parameters and critical limits	
Aflatoxine M1	< 0,050 µg/kg (effettuato sul latte in arrivo)
Activity water	>0,92
Nutritional values 100 g	
Energy (kj/kcal)	1.323,00/315
Fats (g)	26,20
-saturated fat acids (g)	15,36
Carbohydrates (g)	0,90
-sugar (g)	0,80
Protein (g)	19,00
Salt (g)	1,14
Intolerance and allergens	
Milk and products containing milk (including lactose)	