



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

BOCCADORO cheese with white wine – 350 g



Rind:

Thin, brown, show white and yellow moulds when matured.

Rind is not edible, treated with E150a (caramel).

Curd:

Soft with fine hole regularly distributed. Colour is straw yellow. Aromatic flavour with a perfume of the vine whose acidity contrasts with the softness of the cheese.

Aging:

The cheese is matured in underground cellars, on white pine shelves, from 30 to 60 days.

Use:

It is used in the preparation of typical dishes from Piedmont region and as a cheese table.

Ingredients:

Raw whole cow's milk, white wine (5%), salt, rennet, lactic ferments.

Wrapping:

Labelled on one side.

Wrapped in thermo-retractable, micro-perforated film.

Shelf life:

90 days

Packing units:

Carton boxes containing 6 cheeses.

The packing weights app. 2,5 Kg.

Box size cm: 30x20x11h.

Palletting:

Pallet level – 10 carton boxes.

Pallet – 50 carton boxes.

Delivery:

Refrigerated vehicles at +6° + 2° C

Conservation:

Refrigerated at +6° +2° C

Codes:

Internal code: 20BOCP

EAN code: 2558278

Type:

Matured semi soft cheese, produced with raw whole cow's milk and white wine.

Shape:

Cylindrical. Diameter app. 8 cm, with a slight swelling to due to the settling process. 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
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)	1.386,07/330,02
Fat (g)	27,60
-saturated fat acids (g)	16,90
Carbohydrates (g)	0,09
-sugar (g)	0
Protein (g)	20,8
Salt (g)	1,2
Intolerance and allergens	
Milk and products containing milk (including lactose)	