



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

BluCit cheese 250 g



Codes:

Internal code: 03CARYP
EAN code: 2921758
ITF 14: 98020616000411
Customs code: 04064090

Type:

Blue cheese made with cow whole milk pasteurized.

Shape:

Cylindrical. Diameter 8 cm. Height 6 cm. Weight app. 250 g.

Rind:

Brown rind with typical white moulds. **The rind is not edible**
Treated with E150a (Caramel).

Curd:

White colour, creamy at the tasting. It shows the blue veins characteristics of this cheese. Taste is delicate with notes of butter, the flavour is sharpened by the aftertaste of the *Penicillium roqueforti*.

Aging:

The cheese is matured in underground cellars, for 30 days.

Use:

Refined table cheese, it is also used in the preparation of typical dishes from Piedmont region.

Ingredients:

Whole milk, cream, salt, rennet, lactic ferments, selected aging mold.

Wrapping:

Labelled on one side.
Wrapping in thermos-retractable micro perforated film.

Shelf life:

30 days

Packing units:

Carton boxes containing 6 cheeses.
The packing weights 2 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.

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)	1.510/365
Fat (g)	33
-saturated fat acids (g)	23
Carbohydrates (g)	1
-sugar (g)	0,5
Protein (g)	16
Salt (g)	1,5
Intolerance and allergens	
Milk and products containing milk (including lactose)	