

CASTELROSSO 1894 cheese



Codes:

Internal code: 03CA2PN

EAN code: 2881769

Type:

long matured, semi-hard paste, made from acidified whole cow's milk

Shape:

cylindrical. Diameter 8 cm. Height 6 cm. Weight app. 400 g

Rind:

dark, wrinkled, with yellow grey and white mould. **The rind is not edible.** Treated with E150a (Caramel)

Curd:

white, compact and crumbly. While maturing, it becomes creamier (proteolysis). The flavour becomes more complex and slightly sharper when matured

Aging:

the cheese is matured in underground cellars, on white pine shelves, for at least 45 days

Use:

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

Ingredients:

milk, salt, rennet, lactobacillus

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 34x23x13h

Palletting:

10 cartons by pallet level
pallet – 50 cartons (box containing 18 cheeses)

Delivery:

refrigerated vehicles +6° ± 2° C

Conservation:

+6° ±2° C

Microbiological parameters and critical limits	
Enterobacteriaceae	<1.000 UFC/g
E. Coli	<1.000 UFC/g
Salmonella spp	Absent in 25g
Listeria monocytogenes	Absent in 25g
Staphylococcus positive coagulase	<1.000 UFC/g
Chemical parameters and critical limits	
Aflatoxine M1	< 0,050 µg/kg
Activity water	>0,92
Nutritional values 100 g	
Energy (kj/kcal)	1.558,20/370,96
Fats (g)	29,30
-saturated fat acids (g)	18,00
Carbohydrates (g)	0,80
-sugar (g)	0,80
Protein (g)	26,80
Salt (g)	1,32
Intolerance and allergens	
Milk and products containing milk (including lactose)	