

PIZZIKO with chilli pepper



Codes:

Internal code: 03CA2PP

EAN code: 2331993

Type:

soft paste cheese, medium aging, produced with cow's pasteurized milk with the addition of chilli pepper

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 with grey-brown colour. There could be yellow, grey and white moulds. **Rind not edible.** Treated with E 150a (Caramel)

Curd:

straw-coloured with spread holes. While maturing, it becomes creamier (proteolysis) with a more complex flavour and a sharper taste when matured

Aging:

the shapes are aged for 30-60 days in underground cellars on white fir boards

Use:

for typical food preparation and also as refined table cheese

Ingredients:

milk, chilli pepper (1%), salt, rennet, lactobacillus

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 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:

+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)	1.558,18/370,99
Fat (g)	29,30
-saturated fat acids (g)	18
Carbohydrates (g)	0,81
-sugar (g)	0,80
Protein (g)	26,80
Salt (g)	1,32
Intolerance and allergens	
Milk and products containing milk (including lactose)	