



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



MONTANARA cheese with CHILLI PEPPER

Codes:

Internal code: 07PE1

EAN code: 2944557

Type:

Long matured, semi-soft cheese produced with pasteurized whole cow's milk. With the addition of chilli pepper.

Shape:

Cylindrical. Diameter app. 27 cm. Height app. 8 cm. Weight app. 5 kg.

Rind:

Thick, grey-brown colour. Matured cheese can have coloured mould. The company mark "TR" is printed on one side. **The rind is not edible.** Treated with E150a (Caramel).

Curd:

White with widespread holes. Long matured cheese has a stronger taste enhanced by the addition of the chilli pepper. Taste is delicate, soft and spicy.

Aging:

The cheese is matured in underground cellars on white pine shelves for a period which can vary from 30 to 90 days.

Use:

It is used both as a table cheese and for cooking.

Ingredients:

Whole cow's milk, chilli pepper (1%), salt, rennet, lactic ferments.

Wrapping:

Labelled on one side.

Wrapped in thermos-retractable micro-perforated film.

Shelf life:

90 days

Packing units:

Carton boxes containing 1 cheese.

The packing weights app. 5,5 kg.

Box size cm: 32x32x11h.

Palletting:

Pallet level – 6 carton boxes.

Pallet – 36 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	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)	1.377,74/328,03
Fats (g)	22,80
-saturated fat acids (g)	13,36
Carbohydrates (g)	2,01
-sugar (g)	2,00
Protein (g)	30,70
Salt (g)	2,25
Intolerance and allergens	
Milk and products containing milk (including lactose).	