



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



MONTANARA cheese with HERBS

Codes:

Internal code: 07ER1

EAN code: 2546488

Type:

Long matured, semi-soft cheese produced with pasteurized whole cow's milk. With the addition of fennel and coriander seeds.

Shape:

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

Rind:

Thick with grey-brown colour. Long matured cheese has a brown mould. The company mark "TR" is printed on one side. **The rind is not edible.** Treated with E150a (caramello).

Curd:

White with widespread holes. It has a strong and aromatic taste.

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 as a table cheese.

Ingredients:

Whole cow's milk, fennel and coriander seeds (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)	1.377,87/328,06
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).	