



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

TARTUFETTO cheese



Rind:

Thin with brown colour. There could be characteristic colored moulds. **Rind not edible.** Treated with E150a (Caramel).

Curd:

White/straw, with fine holes regularly distributed. Its flavour is balanced between the intensity of the truffle and the sweet, pleasant of the cheese.

Aging:

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

Use:

For typical Piedmont food preparation and also as table cheese.

Ingredients:

Cow's milk, salt, truffle (*Tuber aestivum* Vitt.) 0,1%, aromas, rennet, lactic ferments.

Wrapping:

Labelled on one side and wrapped in thermos-retractable, micro-perforated film.

Shelf life:

90days

Packing units:

Carton boxes containing 2 cheeses.
The packaging weight is app. 4,5 kg.
Box size cm 45x23x11h.

Palletting:

Pallet level – 7 carton boxes.
Pallet – 49 carton boxes.

Delivery:

Refrigerated vehicles +6° ± 2° C.

Conservation:

Refrigerated at +6° ±2° C

Codes:

Internal code: 03TAG

EAN code:

Type:

Soft paste cheese, medium aging, produced with cow's pasteurized milk and truffle (*Tuber aestivum* Vitt.)

Shape:

Cylindrical. Diameter app. 18 cm, height app. 6 cm. Weight app. 2 kg.

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
Staphylococcus positive coagulase	<1.000 UFC/g
Chimical parameters and critical limits	
Aflatoxine M1	< 0,050 µg/kg (effettuato sul latte in arrivo)
Activity water	>0,92
Nutritionals values 100 g	
Energy (kj/kcal)	1.323,00/315
Fats (g)	26,20
-saturated fat acids (g)	15,36
Carbohydrates (g)	0,90
-sugar (g)	0,80
Protein (g)	19,00
Salt (g)	1,14
Intolerance and allergens	
Milk and products containing milk (including lactose)	