



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



## MACCAGNO cheese

### Codes:

Internal code: 02MC7

EAN code: 2745313

### Type:

It's produced with pasteurized whole cow's milk. Medium matured, soft paste.

### Shape:

Cylindrical. Diameter app. 18 cm. Height app. 6 cm. Weight app. 2 kg

### Rind:

Thin, gray/brown colour. In long matured cheese can have yellow mould. The company mark "TR" is printed on one side. **The rind is not edible.** Treated with E150a (Caramel)

### Curd:

Semi-soft structure with regularly distributed fine holes. Colour is from white to straw yellow. Taste is pleasant and delicate.

### Aging:

The cheese is matured in underground cellars on white pine shelves for a period ranging from 30 to 60 days.

### Use:

It is used in the preparation of typical dishes from Piedmont region and as table cheese.

### Ingredients:

Whole cow's milk, salt, rennet, lactic ferments.

### Wrapping:

Labelled on one side. Wrapped in thermo-retractable, micro-perforated film.

### Shelf life:

90 days.

### Packing units:

Carton boxes containing 2 cheeses.

The packaging weights 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.

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)	1.323,00/315
Fats (g)	26,20
-saturated fat acids (g)	15,36
Carbohydrates (g)	0,90
-sugar (g)	0,80
Protein (g)	19,00
Salt (g)	2,18
Intolerance and allergens	
Milk and milk products (lactose)	