



Caseificio Pier Luigi Rosso srl – Via Serralunga 11 – Biella (Bi) – tel. +39 015 610887-37



TOMA PIEMONTESE DOP cheese

Codes:

internal code: 05TP1

EAN code: 2713445

Type:

Produced with cow's milk from least two consecutive milking. Semi-hard paste cheese, long matured.

Shape:

Cylindrical. Diameter app. 30 cm. Height app. 8 cm.
Weight app. 5 kg

Rind:

Thin in young cheese, it becomes more consistent during ripening. Grey- brown colour. The consortium mark is printed on one side (n° A42). **The rind is not edible.**

Curd:

Semi-soft, white colour with pale yellow shades. The holes are fine and regularly distributed. The taste is intense and aromatic.

Aging:

Cheeses are aged in undergrounds cells on white pine shelves for a period between a minimum of 45 to a maximum of 120 days.

Use:

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

Ingredients:

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 box containing 1 piece

The packing weight is app 5,5 kg

Box size cm 32x32x11h

Palleting:

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)	1.323,00/315
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 products containing milk (including lactose)	