



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



## PECORETTA cheese

### Codes:

internal code: 09PE1F

EAN 13: 2973171

EAN 128 (ITF): 9802061600042

Customs code: 04069087

### Type:

Long matured, semi-hard cheese, made from pasteurized sheep's milk.

### Shape:

Cylindrical. Diameter 25, height app. 9 cm.

Weight app. 4,5 Kg.

### Rind:

Thick, brown colour with the typical moulds. **Rind not edible.** The rind is treated with E150 a Caramel

### Curd:

Compact, white with pale yellow shades, it melts pleasantly in the mouth. A soft delicate flavour with a distinctive aroma.

### Aging:

The cheese is aged in underground cellars, on white pine shelves, for at least 60 days.

### Use:

Cheese table.

### Ingredients:

Pasteurized sheep'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 cheese.

The packing weights app. 4,8 Kg.

Box size cm: 32x32x11h.

### Palletting:

Pallet level – 6 carton boxes.

Pallet – 30 carton boxes.

### Delivery:

Refrigerated vehicles at  $+6^{\circ} \pm 2^{\circ}$  C.

### Conservation:

Refrigerated at  $+6^{\circ} \pm 2^{\circ}$  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
Parametri chimici e limiti critici	
Fat in dry matter	50% min.
Activity water	<0,92
Valori nutrizionali per 100g	
Energy (kj/kcal)	411 1718
Fats (g)	34
-saturated fat acids (g)	23
Carbohydrates (g)	1,8
-sugar (g)	0
Protein (g)	22,5
Salt (g)	1,8
Intolerance and allergens	
Milk and products containing milk (including lactose)	