



MACCAGNO raw milk cheese

Code:

internal code: 02MC3

EAN code: 2578425

Type:

medium matured, soft paste cheese, produced with raw whole cow's milk

Shape:

cylindrical. The diameter is app. 18 cm and the height app. 6 cm. It weights app. 1.8 kg

Rind:

medium consistency, brown colour, often with yellow mould. The brand "Maccagno" is printed on one side. **The rind is not edible.** Treated with E150a(Caramel)

Curd:

soft texture with fine holes, regularly distributed. Colour is straw yellow and taste is pleasant and delicate with notes of butter

Aging:

the cheese is matured in underground cellars, on white pine shelves, for 60 days

Use:

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

Ingredients:

Raw cow's Milk, salt, rennet

Wrapping:

labelled on one side. Wrapping in thermo-retractable micro-perforated film

Shelf life:

90 days

Packing units:

cardboard boxes containing 2 cheeses. The packing weights app. 4 Kg
box size cm 45x23x11h

Palletting:

7 carton boxes by pallet level
pallet – 49 carton boxes

Delivery:

refrigerated vehicles +6° ± 2° C

Conservation:

+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)	