



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



BUONGIORNO cheese without lactose

Codes:

Internal code: 02 BUO

EAN code: 2886753

Type:

Medium matured, soft paste, produced with pasteurized whole cow's milk, delactosed (<0,010g/100g).

Shape:

Cylindrical. Diameter app. 18 cm. Height app. 6 cm. Weight app. 1,8 kg.

Rind:

Thin, gray/brown colour. 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 white with straw yellow shades. Taste is sweet, pleasant and delicate. Has a increased digestibility for lactose intolerants.

Aging:

The cheese is matured in underground cellars on white pine shelves for a period which can vary from 30 to 60 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, lactase, 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 packing weights app. 4.5 kg.

Box size 23x45x11h.

Palleting:

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,
-saturated fat acids (g)	15
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 <0,010g/100g)	