

La Ghiotta

Semi ripened cow's milk cheese

Characteristics

Semi ripened cow's milk cheese, light yellow rind, rounded shape, compact and elastic texture of light straw yellow color, butyric smell, delicate and pleasant taste.



Product Billing code	206	Name of Product	0%
Ingredients	Pasteurized cow's MILK, selected milk enzymes, rennet and salt. Rind treated with food preservatives E202, E282, E235.		
Country of origins of milk	ITALY		
Allergen Declaration	Allergens in the product (DIR. 89/03 CEE all.3): milk and its by-products - pasteurized sheep's cow's (ingredient).		
Medium weight in kg for piece	1,7	Tare in g	10
Dimension Whole Wheel	Mould 16	Side Height	8,5
Packaging	Vacuum-packed / Box		
Packaging / Packing	The cheese is vacuum-packed and accompanied by a pretty circular label.		
Medium ripening in days (before sale)	20		
SHELF LIFE dd by labeling	130	Shelf Life dd Fresh Cut (temp. max. 4°C)	30
EAN Code	2 319807	GTIN Code	98024501002061
Preservation	In the fridge from +0° to +4°	Availability	All year around.
Consumption Directions	Room temperature. Rind not edible. Eat after removing rind. General customers.		
Transport and distribution	Use a refrigerated vehicle in order to prevent deformations and/or modifications to the product's organoleptic characteristics		
Indications Lot	Julian numeric code		
Corporate Statement	Compliance with regulations relating to food safety. Eligibility for food packaging material according to regulation. The product haven't treatments with ionizing radiation.		

Microbiological Profile

Microbiological criteria official Reg.CE 2073/2005

Listeria m.:	absent in 25 g	staphylococci: c+n.r. <100 ufc/g	E.coli: N.R. < 100 ufc/g
--------------	----------------	----------------------------------	--------------------------

Nutritional values per 100 gr. Product

(average values are not considered as standard fixed)

Energy Kj/Kcal	Fat g/100	Saturated Fatty Acids g/100	Carbohydrates g/100	Sugar g/100	Protein g/100	Salt g/100	Moisture %	Fat on Dry g/100
1347 / 324	24	17	1,0	1,0	26,0	1,10	45,30	43,88
Unit of sale for box	box by layer	number of layer	box for pallet	Dimension Box in mm			weight in g of the box empty	Pallet
				length	depth	height		
2	12	6	72	395	190	115	265	EPAL