

**CASALINO MONTECROTTO**

Ultimo agg./ Last update  
07/08/2019

Denominazione di Vendita  Cod.

Descrizione

Ingredienti

Crosta  Peso

Unità di vendita  Dimensioni (cm)

Aspetto interno

Struttura

Sapore e aroma

Stagionatura  Temperatura di conservazione

Shelf-life (gg)

Allergeni

Paese di origine ingrediente primario  Paese di trasformazione

Glutine  OGM

**Dichiarazione Nutrizionale valori medi per 100g**

ENERGIA (KJ - kcal)

GRASSI (g)   
di cui ac. grassi saturi (g)   
CARBOIDRATI (g)   
di cui zuccheri (g)

PROTEINE (g)   
SALE (g)

**Caratteristiche chimico fisiche**

**Caratteristiche microbiologiche**

Umidità %   
Residuo secco %   
Grasso ss %   
Aw   
pH

E coli (ufc/g)   
Stafilococchi c+ (ufc/g)   
Salmonella spp   
Listeria m.



# Scheda tecnica/ Product Technical Sheet

Mod. 047 rev3 del/on 07/07/19

Scritto da /Written by QA  
Approvato da/Approved by DG

## CASALINO MONTECROTTO

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Category	CHEESE	Cod.	904312
Description	Rustic seasoned in a cave. The ancient origins of this particular cheese are not linked to a precise production technique but date back to the time when the peasants of the Alpine valleys had the need to preserve the cheeses for long periods, storing them in caves, natural cavities dug into the rock , fresh and humid environments		
Ingredients	Whole cow's MILK, rennet, salt		
Rind	Thick, wrinkled, wheeled due to the action of the mites - Not edible	Peso	8 kg
Selling unit	Wheel	Size	35 x 35 x h 7 approx.
Internal appearance	Straw color characterized by infiltrations of the venus subcrust		
Texture	Compact, semi-hard, with widespread and pronounced eyes due to natural fermentation		
Taste and smell	Intense taste and unmistakable aroma with a bitter aftertaste and hints of undergrowth		
Ageing	Aged in cave with	Storage Temperature	max + 6°C
Shelf-life	60		
Allergens	MILK (including lactose) and products thereof		
Gluten	Absent	GMO	Absent
Main ingredient origin country	Italy	Processing country	Italy

### Nutrition Declaration average values per 100g

ENERGY (KJ - kcal)

FAT (g)	
of which saturates (g)	
CARBOHYDRATE (g)	
of which sugars(g)	

PROTEIN (g)	
SALT (g)	

### Chemical-physical Characteristics

### Microbiological Characteristics

Moisture (%)	/
Dry Matter (%)	/
Fat in dry matter (%)	min 45
Aw	/
pH	/

E coli (CFU/g)	/
Stafilococchi c+ (CFU/g)	/
Salmonella spp	Absent/ 25 g
Listeria m.	Absent/ 25 g

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**Informazioni logistiche e commerciali - Logistic and commercial information**

Descrizione -Description	Forma cilindrica/Wheel	cod	904312
Peso unitario- unit weight	8 kg	UV per cartone- SU per box (*)	1
Packaging	1 /	Shelf life (giorni-days)	60 gg/days
	2		

Descrizione -Description	1/2	cod	904337
Peso unitario - unit weight	4 kg	UV per cartone - SU per box (*)	2
Packaging	1 /	Shelf life (giorni/days)	30 gg/days
	2		

Descrizione -Description	1/4	cod	904313
Peso unitario - unit weight	2 kg	UV per cartone - SU per box (*)	4
Packaging	1 /	Shelf life (giorni-days)	30 gg/days
	2		

Descrizione -Description		cod	
Peso unitario - unit weight		UV per cartone - SU per box (*)	
Packaging	1	Shelf life (giorni/days)	
	2		

(\*) UV = Unità di Vendita - SU = selling unit