

Taleggio Dop La Baita (raw milk)

cod.101.20

this cheese is obtained from the best cow's milk from Lombardy, still being processed according to ancient traditions. It is undoubtedly a first rate product specifically intended for the most demanding consumers. This cheese is regarded as our standard-bearer for a selection of very carefully tended Taleggio. This is a soft D.O.P. (PDO - Protected Designation of Origin) cheese, with washed rind, obtained from the coagulation of full-cream cow's milk. This cheese has a parallelepiped shape, approx. 23 cm side, flat surface, and approx. 4-5 cm straight height. The average weight of each cheese is approx. 2.2 Kg, and it is ready to be eaten after maturing for approx. 50 days in pinewood cases at a 5°C temperature and 95% humidity. The rind is smooth, soft, thin with a pinkish yellow colour. Paste is white, slightly yellowish, fairly steady and slightly friable at the centre with no eyes. Delicate and fragrant flavour.

INGREDIENTS

Cow milk, salt, rennet.

The appearance of mold on the surface is a sign of the natural aging process. It is therefore recommended not to remove the crust completely, but lightly scrape the surface.

FEATURES:

Raw material: raw cow milk.

Ripening: 7-8 weeks

Finish product weight: average kg 2,2 ca.

Preservation: Keep refrigerate at +2/+6°C.

Shelf life: Best eaten within 45 days from wrapping.

Prefisso EAN: 2

Use: typical table cheese; soft, mild and delicate flavour with aromatic nuances.

SIZING AND WRAPPING

Primary Packaging:	tissue paper, vegetable parchment, single box
Tare Primary Packaging:	+5 gr , +10 gr , +160gr
Primary Packaging Size:	22.5x21 cm , height 7cm
Secondary Packaging Type:	carton of 2 forms
Tare Secondary Packaging:	165 gr.
Secondary Packaging Size:	46x22 cm, height 8 cm
EAN:	000101
Items per floor:	7
Number of floors:	9
Total Number of packages:	63
Europallet	80 x 120 cm
Palletizing	
Pallet Height:	Height 72 cm + 15 cm
Pallet Weight:	290 Kg approx

INFORMAZIONI NUTRIZIONALI

Valori medi riferiti a 100 gr. di prodotto

Humidity	53,65 %
Protein	17,50 %
Total lipids	24,80 %
Fat in dry matter	Min. 48%
	0,50 %
Carbohydrates	
Ash	3,55 %
Sodium chloride	3,00 %
Vitamins	A - B2 - E
Energy value	300 Kcal / 1300 kjoule

CARATTERISTICHE MICROBIOLOGICHE

Valori indicativi (limiti) per ciascun lotto

Total bacterial count	Omessa
Coliforms at 30 ° C	< 1.000 UFC/g
Escherichia coli	< 1.000 UFC/g
Staphylococcus aureus	< 10 UFC/g
Salmonella	
Listeria monocytogenes	in 25 gr. Assente
	In 25 gr. Assente