

Vera Capretta

cod.560.06



It 's a fat cheese with a soft texture light color and a characteristic white mold on the surface. After clotting, the milk is allowed to clot for at least 18 hours. The curd is placed in molds by hand with a wooden spoon and let drain for about 36 hours. Once removed from the forms, the cheese is dry salted manually, then left to mature for about 8 10 days. Feature the crust is formed upon treatment of the cheese with penicillium mold special kind. This cheese is characterized by its pleasant taste and delicate.

INGREDIENTI

Goat milk, rennet, salt.

FEATURES:

RAW MATERIAL: Goat's full-cream milk.

RIPENING: 8 - 10 days

FINISHED PRODUCT WEIGHT: average weight approx. 0,6 kg.

PRESERVATION: at a temperature between +2/+6 °C

SHELF LIFE: best eaten within 60 days from wrapping

USE: typical table cheese.

PEZZATURA E INCARTI

Primar PACKING	Disk, tray
Tara Primary Packaging:	1gr.,10gr.
Primary Packaging Size:	
Secondary Packaging Type:	
Tara Secondary Packaging:	Box 6 trays, (2 pieces per tray)
Dim.Imballo Secondary:	200 gr.
EAN:	cm 20x20, high cm 13
Items per floor:	000560
Number of floors:	15
Total Number of packages:	6
Europallet	90
Palletizing	cm 80 x 120
Pallett Height:	Cm 78 + 15cm
Pallett Weight	Kg. 600 ca

NUTRITIONAL INFORMATION

Valori medi riferiti a 100 gr. di prodotto

Humidity 55,00%

Protein 19,00%

Total lipids 28,00%

Energy value 1372 kjoule

MICROBIOLOGICAL CHARACTERISTICS

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 in 25 gr. Assente

Listeria monocytogenes In 25 gr. Assente