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DENOMINATION	<i>Cheese</i> Abatino		
PRODUCT CODE	ABA		
PRODUCT CERTIFICATION	None		
ESTABLISHMENT CERTIFICATION	None		
AREA OF MILKING	The milk comes from the farms that belong to the province of VE and PN, qualified for the production of the Montasio DOP		
DESCRIPTION	A SEMI-HARD, SEMI-COOKED PRODUCT MADE OF COW'S WHOLE MILK PASTEURIZED CALF RENNET SELECTED YEASTS CRUST NOT EDIBLE		
INGREDIENTS	Milk , salt, rennet, selected yeasts Preservatives: NONE Treatment of crust: NONE for the shapes without tissue, for the shapes with tissue, treatment on one side with PARAFUID (CIP): water dispersion copolimetrica di vinyl acetate, it does not contain allergens and OMG. Its use falls under the discipline of food packaging.		
DESTINATION	Cheese for the table and kitchen		
SEASONING	It is ready for consumption after 7 days of ageing		
SHELF LIFE	It maintains its characteristics up to 60 days. It can also be eaten after this period, without compromising the healthcare requirements of the product.		
NUTRITIONAL FACTS Indicative values at 7 days	Energetic value	Kcal/kj	
	Humidity	%	
	Protein	g/100g	
	Fat	g/100g	
	of which Saturated fats	g/100g	
	Carbohydrates	g/100g	
	of which Sugars	g/100g	
	Salt	g/100g	
PHYSICAL AND SENSORY CHARACTERISTICS at 7 days	Shape: Parallelepiped, boarder straight, flat faced, height 4/5 cm, diameter 20/23 cm, weight varies between 1,7 and 2,2 kg; Crust: soft and thin, regular, elastic, with ageing it tends to get harder, not edible; Paste: compact, light yellow colour, soft without holes; Odour and taste: slightly complex, with hints of butter, hay, slight animal and wine cellar flavor. Taste: sweet and slightly salted Structure of the paste: semi-hard, deformable and with a medium solubility		
MICROBIOLOGICAL LIMITS	As per Reg. CE 1441/2007 Listeria m. absent in 25 g Salmonella absent in 25 g	Stafilococco coagulasi positive < 100 ufc/g E. Coli < 100 ufc/g	
SELLING FORMAT	It can be sold in whole size or portioned		
CONSEVATION	During use it is to be kept in fridge at a temperature of +4°C to +6°C		
ALLERGENS	Cow's milk, (at the dairy are used egg proteins, nuts, walnuts and pistachios)		
GLUTENS	The Establishment does not use products containing gluten.		
OGM	Product does not derive from nor contain GMO		
NOTES			