

		foto	
<b>DENOMINATION</b>	<i>Caciotta</i>		
<b>PRODUCT CODE</b>	CAC		
<b>PRODUCT CERTIFICATE</b>	None		
<b>ESTABLISHMENT CERTIFICATION</b>	None		
<b>AREA OF MILKING</b>	The milk comes from the farms that belong to the province of VE and PN, qualified for the production of the Montasio DOP		
<b>DESCRIPTION</b>	<b>A SOFT, SEMI-COOKED PRODUCT MADE OF COW'S WHOLE MILK</b> <b>PASTEURIZED</b> <b>CALF RENNET</b> <b>SELECTED YEASTS</b> <b>CRUST NOT EDIBLE</b>		
<b>INGREDIENTS</b>	<b>Milk</b> , salt, rennet, selected yeasts Preservatives: NONE Treatment of crust: NONE for the cheeses without tissue, for the cheeses with tissue, treatment on one face with PARAFUID (CIP): water dispersion copolimetrica di vinyl acetate, it does not contain allergens and GMO. Its use falls under the discipline of food packaging.		
<b>DESTINATION</b>	Cheese for the table and kitchen		
<b>SEASONING</b>	It is ready for consumption after 7 days of ageing		
<b>SHELF LIFE</b>	It maintains its characteristics up to 60 days. If can eaten also after this period without compromising the healthcare requirements of the product.		
<b>NUTRITIONAL FACTS</b> Indicative values at 7 days	Energetic Value	Kcal/kj	
	Humidity	%	
	Proteins	g/100g	
	Fats	g/100g	
	of which Saturated Fats	g/100g	
	Carbohydrates	g/100g	
	of which Sugars	g/100g	
	Salt	g/100g	
<b>PHYSICAL AND SENSORY CHARACTERISTICS at 7 days</b>	<b>Shape:</b> cylindrical , borders convex, flat faced, height 6/7 cm, diameter 10/12 cm, weight varies between 0,5 and 0,8 kg; <b>Crust:</b> soft and smooth, clean, not edible; <b>Paste:</b> ivory coloured, small rare holes; <b>Odour and flavor:</b> of a medium low intensity, with a hint of cooked milk, cream, yogurt and a slight plant flavor. <b>Taste:</b> sweet and slightly acidic and salted. <b>Structure of the paste:</b> soft, elastic, slightly adhesive and humid with a good solubility.		
<b>MICROBIOLOGICAL LIMITS</b>	As per Reg. CE 1441/2007 Listeria m. absent in 25 g Salmonella absent in 25 g	Stafilococco coagulasi positivo < 100 ufc/g E. Coli < 100 ufc/g	
<b>SELLING FORMAT</b>	It is sold whole size, or cut in half.		
<b>CONSEVATION</b>	During use it is to be kept in fridge at a temperature of +4°C to +6°C		
<b>ALLERGENS</b>	Cow's milk, (at the dairy are used egg proteins, nuts, walnuts and pistachios)		
<b>GLUTENS</b>	Plant does not use products containing gluten.		
<b>OGM</b>	Product does not derive from nor contain GMO		
<b>NOTES</b>			