

		foto	
<i>Cheese</i>			
<b>DENOMINATION</b>	<b>Casatella</b>		
<b>PRODUCT CODE</b>	CASAT		
<b>PRODUCT CERTIFICATION</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 RAW PASTE PRODUCED WITH COW'S WHOLE MILK          PASTEURIZED          CALF RENNET          SELECTED YEASTS</b>		
<b>INGREDIENTS</b>	<b>Milk</b> , salt, rennet, selected yeasts Preservatives: NONE Treatment of crust: NONE		
<b>DESTINATION</b>	Cheese for the table and kitchen		
<b>SEASONING</b>	It is ready for consumption after 1 day of ageing		
<b>SHELF LIFE</b>	It maintains its characteristics up to 5 days. If kept under vacuum or in a protected atmosphere it can last up to 10 days. While ageing the paste tends to loose consistency and increase in acidity.		
<b>NUTRITIONAL FACTS</b> Indicative values at 7 days	Energetic value	Kcal/kj	
	Humidity	%	
	Protein	g/100g	
	Fats	g/100g	
	Of which Saturated fat	g/100g	
	Carbohydrate	g/100g	
	Of which Sugars	g/100g	
	Salt	g/100g	
<b>PHYSICAL AND SENSORY CHARACTERISTICS at 7 days</b>	<b>Shape:</b> cylindrical, flat faced, rounded sides, height 4-6 cm, diameter 10/15 cm, weight varies between 0,8 to 1,2 kg; <b>Crust:</b> inexistent <b>Paste:</b> soft, compact, milky coloured; <b>Odour and taste</b> of a medium to low intensity, with hints of milk, cream and yogurt. <b>Taste:</b> sweet and with a slightly acid perception <b>Structure of the paste:</b> soft, deformable and with a medium adhesion, a high humidity, medium solubility		
<b>MICROBIOLOGICAL LIMITS</b>	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	
<b>SELLING FORMAT</b>	It can be sold in whole size or portioned		
<b>CONSEVATION</b>	During use it is to be kept in fridge at a temperature of +2°C to +4°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>			