

		foto	
DENOMINATION	<i>Cheese</i> FRICO		
PRODUCT CODE	frico		
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-COOKED PRODUCT MADE OF COW'S WHOLE MILK PASTEURIZED CALF RENNET SELECTED YEASTS		
INGREDIENTS	Milk , salt, rennet, selected yeasts Preservatives: Lysozyme E1 105 (Egg protein) Treatment of crust: None		
DESTINATION	Cheese for cooking		
SEASONING	It is ready for consumption after 1 day of ageing		
SHELF LIFE	It maintains its characteristics up to 10 days.		
NUTRITIONAL FACTS Indicative values at 1 day	Energetic value	Kcal/kj	
	Humidity	%	
	Protein	g/100g	
	Fats	g/100g	
	Of which Saturated fat	g/100g	
	Carbohydrates	g/100g	
	Of which Sugars	g/100g	
	Salt	g/100g	
PHYSICAL AND SENSORY CHARACTERISTICS at 1 day	Shape: cylindrical, borders straight ; Crust: thin and elastic, smooth and edible; Paste: ivory colour, without holes; Odour and taste: low intensity, with hints of cooked milk and butter. Taste: sweet and slightly acidy Structure of the paste: medium-hard, slightly elastic, little humidity with a good 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 of 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	Plant does not use products containing gluten.		
OGM	Product does not derive from nor contain GMO		
NOTES			