

		foto	
<b>DENOMINATION</b>	<i>Cheese</i> <b>Latteria</b>		
<b>PRODUCT CODE</b>	LA		
<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 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: Lysozyme E1 105 (egg protein) Treatment of crust: None for the shapes without tissue, for the shapes with tissue, treatment on a face 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.		
<b>DESTINATION</b>	Cheese for the table and kitchen		
<b>SEASONING</b>	It is ready for consumption after 20 days of ageing		
<b>SHELF LIFE</b>	It maintains its characteristics even up to 24 months. It can also be eaten after this period without compromising the healthcare requirements of the product.		
<b>NUTRITIONAL FACTS</b> <b>Indicative values at 20 days</b>	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	
<b>PHYSICAL AND SENSORY CHARACTERISTICS at 20 days</b>	<b>Shape:</b> cylindrical, border straight, on which are placed the numbers indicating the day and month of production (corresponding the lot number) flat faced, height 7-8 cm, diameter 30 to 35 cm, weight varies between 6 and 7 kg; <b>Crust:</b> semi-hard of a pale colour, smooth regular, not edible; <b>Paste:</b> light milky colour, appears regular, of small/medium dimension distributed uniformly <b>Odour and flavour:</b> of medium intensity with hints of cooked milk, butter, hay, slightly fermented. With ageing you can taste a hint of dried exotic fruit and spices. <b>Taste:</b> sweet and slightly salted, with ageing the flavor prevails and it becomes slightly sharper. <b>Structure of the paste:</b> semi-hard, slightly elastic, little humidity with a good solubility with ageing the consistence increases, the elasticity decreases and it becomes more crumbly.		
<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 is sold in whole size of portioned		
<b>CONSERVATION</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		



**LATTERIA  
DI  
SUMMAGA**

**SUMMAGA DI PORTOGRUARO**  
Via S. Benedetto, 7

Bollo  
IT 05/151 CE

**NOTES**