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DENOMINATION	<i>Cheese</i> Magrello		
PRODUCT CODE	MAG		
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	SEMI-FAT WITH A SEMI-HARD PASTE, SEMI-COOKED PRODUCT MADE OF COW'S WHOLE MILK PARTIALLY SKIMMED PASTEURIZED MILK CALF RENNET SELECTED YEASTS CRUST NOT EDIBLE		
INGREDIENTS	Milk , salt, rennet, selected yeasts Preservatives: None Treatment of crust: None for the cheeses without tissue, for the cheeses with tissue, treatment on a face with PARAFIUID (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 15 days of ageing		
SHELF LIFE	It maintains its characteristics even up to 45 days. It can also be eaten after this period without compromising the healthcare requirements of the product.		
NUTRITIONAL FACTS Indicative values at 15 days	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 15 days	Shape: cylindrical, border straight, flat faced, height 6/7cm, diameter 20/25 cm, weight varies between 2 and 2,4 kg; Crust: semi-hard, smooth, thin of a pale clear colour; Paste: strong ivory colour, no holes; Odour and flavour : of low intensity with hints of cooked milk, butter and yogurt;. Taste: sweet and slightly acidic and a soft flavor; Structure of the paste: semi-hard, deformable, 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 is sold in whole size or portioned		
CONSERVATION	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			