

		foto																									
DENOMINATION	<i>Cheese</i> Morbido																										
PRODUCT CODE	MORBIDO																										
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 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 20 days of ageing																										
SHELF LIFE	It maintains its characteristics up to 60 days.																										
NUTRITIONAL FACTS Indicative values at 20 days	<table border="1"> <tr> <td>Energetic value</td> <td>Kcal/kj</td> <td></td> </tr> <tr> <td>Humidity</td> <td>%</td> <td></td> </tr> <tr> <td>Protein</td> <td>g/100g</td> <td></td> </tr> <tr> <td>Fats</td> <td>g/100g</td> <td></td> </tr> <tr> <td>Of which Saturated fat</td> <td>g/100g</td> <td></td> </tr> <tr> <td>Carbohydrates</td> <td>g/100g</td> <td></td> </tr> <tr> <td>Of which Sugars</td> <td>g/100g</td> <td></td> </tr> <tr> <td>Salt</td> <td>g/100g</td> <td></td> </tr> </table>			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	
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PHYSICAL AND SENSORY CHARACTERISTICS at 20 days	Shape: 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 25/30 cm, weight varies between 5 and 6 kg; Crust: semi-hard, pressed, thin of a pale milky colour; Paste: ivory colour, regular holes, of small/medium dimension distributed uniformly; Odour and flavour: of low intensity with hints of cooked milk, butter; Taste: sweet and slightly acidity, and lightly flavoured. 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 is sold in whole size of 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	Establishment does not use products containing gluten.																										
OGM	Product does not derive from nor contain GMO																										
NOTES																											