

foto

DENOMINATION
Summaghella
PRODUCT CODE

SUMM

PRODUCT CERTIFICATE

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 SOFT PASTE RAW PRODUCT WITH WHOLE COW'S MILK
PASTEURIZED
CALF RENNET
SELECTED YEASTS**
INGREDIENTS
Milk, salt, rennet, lactic
Preservatives: None
Treatment of crust: None

DESTINATION

Cheese for the table and kitchen

SEASONING

It is ready for consumption after 2 days of ageing

SHELF LIFE

 Maintains its characteristics up to 7 days.
If kept under vacuum or in a protected atmosphere it can last up to 13 days.
During the ageing process, the paste tends to lose its consistency and increase its acidity.

NUTRITIONAL FACTS
Indicative values at 2day

Energetic Value	Kcal/kj	235/976
Humidity	%	64.80
Proteins	g/100g	14.49
Fats	g/100g	19
Of which Saturated Fats	g/100g	13.1
Carbohydrates	g/100g	1.54
Of which Sugars	g/100g	1.54
Salt	g/100g	0.43

**PHYSICAL AND SENSORY
CHARACTERISTICS at 2 days**
Shape: parallelepiped on a square base of about 20 cm and height about 3-5 cm;
Weight: about 2 kg
Crust: non existing
Paste: soft, of a milky colour, creamy and tender;
Odour and flavor: of a medium low intensity, with a hint of milk, cream and yogurt;
Taste: sweet and slightly acid
Structure of the paste: soft, deformable, medium adhesive with high humidity and with a fairly good solubility.

MICROBIOLOGICAL LIMITS

 As per Reg. CE 1441/2007
Listeria m. absent in 25 g
Salmonella absent in 25 g

 Stafilococco coagulasi positivo < 100 ufc/g
E. Coli < 100 ufc/g

SELLING FORMAT

It is sold in whole size or portioned of about 300/400 gr.

CONSEVATION

During use it is to be kept in fridge at a temperature of +2°C to +4°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