



CASEIFICIO DELL'ALTA LANGA[®] S.r.l.

PRODUCT NAME: BLU DI LANGA (CODE 041001)

INGREDIENTS: Pasteurized cow **MILK**, pasteurized sheep **MILK**, pasteurized goat **MILK**, pasteurized **CREAM**, salt, rennet.

DESCRIPTION: soft ripened blue cheese, white with blue-green veins, without holes, with non-edible blue-green rind, weighing approx. 1kg, produced in the shape of a cylinder approx. 18 cm in diameter and 8 cm in height. The product complies with the existing national and EU-regulations.

PACKAGING: The product is wrapped in aluminum foil, to which is applied an adhesive label showing all the statutory entries and expiry date. The packaging material respects the regulations concerning the specific and overall migration. The product is sold in cardboard boxes of 1 piece.

SHELF LIFE: 55 days from packaging

NUTRITION FACTS (average nutritional values per 100 g of product)

ENERGY VALUE	Kcal	349
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TOTAL FAT	g	30
of which SATURATED FAT ACIDS	g	21
CARBOHYDRATES	g	1.6
of which SUGARS	g	1.6
PROTEINS	g	19
SALT	g	1.325

INTENDED USE: cheese suitable for consumption without further processing

STORAGE: store at +4°/+8° C.

ALLERGENS: milk

MICROBIOLOGICAL PARAMETERS:

<i>Escherichia Coli</i>	< 100 CFU/g
<i>Coagulase positive stafilococci</i>	< 10 CFU/g
<i>Salmonella spp.</i>	absence in 25g
<i>Listeria Monocytogenes</i>	absence in 25g
<i>Staphylococcal enterotoxins</i>	Not detectable

PRODUCTION PLANT: Via Provinciale 17 – Bosia (CN) – ITALY - IT01/204CE