



CASEIFICIO DELL'ALTA LANGA[®] S.r.l.

PRODUCT NAME: CARBOCINO (CODE 047006)

INGREDIENTS: Pasteurized cow **MILK**, pasteurized goat **MILK**, pasteurized sheep **MILK**, pasteurized **CREAM**, salt, rennet. Coloring agent: carbo vegetabilis

DESCRIPTION: Slightly ripened soft cheese, without holes, with gray/black edible rind, weighing approx. 180g, produced in the shape of a cylinder, approx. 8 cm in diameter and 4 cm in height. The product complies with the existing national and EU-regulations.

PACKAGING: The product is wrapped in polyester film, showing all the statutory entries. The packaging material complies with the regulations concerning the specific and overall migration. The product is sold in cardboard boxes of 6 pieces.

SHELF LIFE: 50 days from packaging

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

ENERGY VALUE	Kcal	343
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TOTAL FAT	g	28
of which SATURATED FAT ACIDS	g	24
CARBOHYDRATES	g	4.4
of which SUGARS	g	4.4
PROTEINS	g	19
SALT	g	1.25

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