



## CASEIFICIO DELL'ALTA LANGA<sup>®</sup> S.r.l.

**PRODUCT NAME:** TRUF 3 milk (CODE 002910)

**INGREDIENTS:** Pasteurized cow **MILK** , pasteurized sheep **MILK** pasteurized goat **MILK**, truffles (tuber aestivum 2%),pasteurized **CREAM**, salt, rennet, truffle artificial flavor, cultures.

**DESCRIPTION:** Slightly ripened soft cheese, with truffle pieces, without holes, with white/light yellow edible rind, weighing approx. 1.2kg, produced in the shape of a cylinder approx. 20 cm in diameter and 5 cm in height. The product complies with the existing national and EU-regulations.

**PACKAGING:** The product is wrapped in cellophane film, to which is applied an adhesive label 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 1 piece.

**SHELF LIFE:** 50 days from packaging

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

<b>ENERGY VALUE</b>	Kcal	327
<b>ENERGY VALUE</b>	Kjoule	1355
<b>TOTAL FAT</b>	g	28
<b>of which SATURATED FAT ACIDS</b>	g	20
<b>CARBOHYDRATES</b>	g	1,4
<b>of which SUGARS</b>	g	1,4
<b>PROTEINS</b>	g	18
<b>SALT</b>	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