

	TECHNICAL SPECIFICATIONS OF FINISHED PRODUCTS ITALIAN HARD CHEESE- ORO DEL MASO	Cod. ST/PFE/29 R05 17/07/2019
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PRODUCT IDENTIFICATION

Name: Italian hard cheese
Description: hard half-fat cheese, OGM-free, produced with fresh thermised milk from Dolomites mountains.
Ingredients: cow's milk (98,294%), salt (1,7%), calf rennet (0,004%), preservative: lysozyme (from egg) (0,002%)
Origin of milk: Italy

PHYSICAL CHARACTERISTICS

Wheel: Cylindrical, slightly convex or almost straight sides, slightly-bordered flat faces.
Dimensions: Diameter from 30 to 40 cm; Side face height from 18 to 22 cm.
Weight: from 33 to 38 kg.
Shelf life: 12 months

ORGANOLEPTIC CHARACTERISTICS

Rind appearance: dark yellow
Texture: slightly granular
Color: white yellowish
Aroma and flavour: typical, delicate and pleasure

NUTRITIONAL INFORMATION (Average values per 100g)



Energy	1581 kJ / 380 Kcal
Fat	28 g
of which saturates	20 g
Carbohydrate	0 g
of which sugar	0 g
Fiber	0 g
Protein	33 g
Salt	1,4 g

CHEMICAL CHARACTERISTICS (Average values per 100g)

Moisture	34%
Fat on dry matter	40% (min. 39%)

MICROBIOLOGICAL CHARACTERISTICS

Staphylococcus aureus	<100 ufc/g
Escherichia coli	<100 ufc/g
Listeria monocytogenes	not present/25 g
Salmonella spp	not present /25g

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