

MASSIVE CONSUMPTION PRODUCTS

Reggianito Cheese

Description

A hard fat cheese manufactured with milk acidified by lactic bacteria cultures and coagulated by rennet and/or other suitable coagulating enzymes, complemented by the action of specific lactic bacteria. Minimum ripening: 180 days.

Sensorial Characteristics

Hard brittle gainy consistency, characteristic salty and slightly piquant taste, agreeable well-developed flavor, white yellowish colour.

Physico-Chemical Characteristics

Humidity: Maximum 35.9%

Fat: Minimum 32.0%

Microbiological Characteristics

Coliforms at 30° C/g: n=5 c=2 m=100 M=500

Coliforms at 45° C/g: n=5 c=2 m=10 M=100

Staphylococcus aureus/g: n=5 c=2 m=100 M=1000

Salmonella spp/25 g: n=5 c=0 m=0



Presentation	Shell life	Storage	Packaging
Whole cheese x 7 Kg. Cut cheese x 220 g.	240 days 120 days	Less than 12° C Less than 12° C	1 Pallet=35 Boxes x 2 u. 1 Pallet=55 Boxes x 50 u. Container=20' = 10 pallets Container=40' = 20 pallets Truck = 26 pallets