



CASEIFICIO DELL'ALTA LANGA[®] S.r.l.

PRODUCT NAME: LA TUR (CODE 016006)

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

DESCRIPTION: Slightly ripened soft cheese, without holes, with edible white/ straw yellow rind, weighing approx. 230 g, produced in the shape of a cylinder, approx. 8 cm in diameter and 6cm in height. The product complies with the existing national and EU-regulations.

PACKAGING: The product is placed on paper wrappers; a polyethylene laminated paper label, showing all the statutory entries and expiry date, is attached to the other side. The packaging material complies with the regulations concerning the specific and overall migration. The product is sold in polystyrene boxes of 6 pieces.

SHELF LIFE: 45 days from packaging

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

ENERGY VALUE	Kcal	290
ENERGY VALUE	Kjoule	1200
TOTAL FAT	g	25
of which SATURATED FAT ACIDS	g	18
CARBOHYDRATES	g	1.8
of which SUGARS	g	1.8
PROTEINS	g	14
SALT	g	1.00

INTENDED USE: table 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