

Name:	Rigatello Nature Crust SV	Date layout:	19/08/2020
Article n°:	104645600226	Date print:	30/08/2021
Type:	Whole cheese	Version:	7

1. Product description

Cheese, minimum 40 % fat in dry matter

Picture product:



2. Ingredientslist

Pasteurised milk
Salt
Rennet
Ferments
Preservative: E251

3. Characteristic sensory

Appearance:	Yellow white cheese - natural crust, vacuum
Texture:	some small pinholes: 1-3mm diam.
Flavour:	clean, lactic flavour
Smell:	milky smell
Colour:	Ivory

4. Physico-chemical characteristics

Fat / Dry matter	40+
Dry matter (%)	61
pH	5,2
a _w -value	0,883

5. Microbiological characteristics

Enterobacteriaceae	≤ 10 ⁴ / g
Yeasts	≤ 10 ³ / g
Moulds	≤ 10 ³ / g
Escherichia coli	≤ 10 ² / g
Listeria monocytogenes	absent in 25 g
Salmonella ssp.	absent in 25 g
Staphylococcus aureus	≤ 10 ² / g

6. Nutritional characteristics

Typical values

	per 100 g	per portion (30 g)	#VERWI
Energy (kJ)	1472	442	5
Energy (kcal)	354	106	5
Fat (g)	26,0	7,8	11
of which saturated (g)	0,0	0,0	0
of which monounsaturated (g)	0,0	0,0	0
of which polyunsaturated (g)	0,0	0,0	0
Carbohydrates (g)	0	0	0
of which sugars (g)	0	0	0
Dietary fibres (g)	0	0	0
Proteins (g)	30,0	9,0	18
Salt (g)	3,50	1,05	18
Sodium (g)	1,40	0,42	18

(1) Guideline daily amounts (per portion)



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	per 100 g	per portion (30 g)	% RDA per portion (2)
Calcium (mg)	750	225	28
Phosphor (mg)	550	165	24
Vitamine A (µg)	300	90	11
Vitamine B2 (mg)	0,35	0,11	8
Vitamine B12 (µg)	2	0,60	24
Vitamine D (µg)	0,9	0,27	5

(2) Advised daily amounts

7. Storage life and condition

Storage life at delivery (days)	180
Store at maximum temperature (°C)	7

8. Information allergen

+ : Present / - : Absent

Cereals containing gluten	-
Shellfish	-
Eggs	-
Fish	-
Peanuts	-
Soya	-
Milk (including lactose)	+
Nuts	-
Celery	-
Mustard	-
Sesame seeds	-
Sulphin dioxide and sulphites (> 10 mg/kg)	-
Lupin	-
Molluscs	-

According to the European regulation 1169/2011

9. Logistic information

Type of distribution (*)	Europallet
Number of cheeses/ Sales unit	8
Number of Sales units / Layer	*
Number of layers / (*)	*
Number of sales units / (*)	*
Height (*) incl. (mm)	*

Type of sales unit (3)	box	(3) only applicable with europallet
Tare weight (kg)	0,250	
Dimensions L x W x H (mm)	410 x 410 x 180	

	Cheese	Sales unit	Europallet
Net weight (kg)	2,7	21,6	*
Gross weight (kg)	2,725	22,05	*

10. General information

Intrastat code	04069089
EAN-13	5413721175066
EAN-14	95413721702265

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11. Claims

N/A