



Caseificio Gennari Sergio & Figli s.r.l.

Via Varra Superiore, 14/a - 43044 Collecchio (PR) Italy

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www.caseificiogennari.it

DATA SHEET “ORO NERO®”

DEFINITION	hard cheese, cooked and slow aging, made from raw whole milk
SHAPE	cylindrical, slightly rounded or almost straight, with flat sides slightly edged
DIMENSIONS	diameter flat faces from 28 to 36 cm, height of the heel from 13 a 16 cm
AVERAGE WEIGHT	kg. 12 (minimum 10kg)
MATURATION	minimum 4 months
APPEARANCE	black crust
COLOR DOUGH	straw
STRUCTURE	fine grained, flake structure
FLAVOUR	fragrant, delicate, tasty but not spicy
CONTENT OF FATS	minimum 35% dry matter
INGREDIENTS	cow's MILK , salt, rennet
ORIGIN OF MILK	Italy
TERMS OF STORAGE	<ul style="list-style-type: none"> • whole cheese: 48 months • portioned (vacuum packed): 6 months from the date of cutting and packaging
STORAGE TEMPERATURE	<ul style="list-style-type: none"> • whole cheese: room temperature (it is recommended not to exceed 24°C for not causing exudative phenomena) • portioned (vacuum packed): 4-8 °C
TRANSPORT	<ul style="list-style-type: none"> • whole cheese: for transports with a duration of less then 48 hours are not necessary conditions of refrigerated temperature (we recommend the use of insulated vehicles to prevent exudative phenomena) • portioned (vacuum packed): the use of refrigerated trucks (temperature 4 – 8 ° C) best preserves the taste of the product
PACKAGING	<p>The crust is covered with a suitable substance for food treatment(E172), not edible.</p> <ul style="list-style-type: none"> • whole cheese: packed in carton boxes or wooden boxes • portioned: the slices (vacuum packed) are placed in cartons
TARGET	the product is intended for all categories of consumers, except for those who are intolerant to ingredients.
CRITERIA FOR USE	the crust is not edible; the product is not aimed at any particular group of consumers; the product can be used "raw" grated or portioned, or in food preparations
ALLERGENS	<i>milk</i> and dairy products (legislative decree 8-2-2006 n.114 – implementation of Directive 2003/89/EC)
GMO	The product is not made and does not contain genetically modified organisms in accordance with the provisions of EC Reg. n.1829/2003 and is in compliance with the European regulations on traceability and labeling of genetically modified foods (Ec Reg. n.1830/2003)



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NUTRITION FACTS

AVERAGE COMPOSITION PER 100 g OF CHEESE

ENERGY	kcal 417
	kJ 1747
FAT	g 33
of which saturates	g 22
CARBOHYDRATE	g 1,3
of which sugars	g < 0,5
PROTEIN	g 31
SALT (Sodium x 2,5)	g 0,88

MICROBIOLOGICAL CHARACTERISTICS:

Salmonella Spp	Absent in 25 g
Listeria monocytogenes	Absent in 25 g
Coagulase-positive staphylococci	n=5 m=10⁴ M=10⁵ c=2
Sulphite reducing clostridia	<10