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SPECIFICATION

ARTICLE CODE

RO76098

ROCCOLINO AL TARTUFO

PRODUCT LINE	COUNTER					
INGREDIENTS:	Pasteurized MILK, Summer Truffle 2% (Tuber Aestivum Vitt), Salt, Rennet					
ALLERGEN	HOW TO USE					
Milk and lactose	Ready to eat					
PIECES IN BOX:	5	WEIGHT:	0,35 Kg c.a.			
MILK ORIGIN:	Italia					
DESCRIPTION:	ROCCOLINO AL TARTUFO is a aged cheese with a round shape, typical of our company. The black truffle is add inside the milk during the making process. Than the cheese is aged for 4/5 months in our caves.					
PRODUCTION PERIOD						
All year						
CONSERVATION		SHELF-LIFE EX WORK (DAYS)				
+1°/+6° C		60				
PRODUCT DETAILS		LOGISTIC UNIT				
TYPE OF PACKING	Plastic wrap and external booklet	TYPE	cardboard box			
EAN CODE	2/912039	GTIN CODE	98002255834428			
DIMENSION (mm)	Ø80 - h65	DIMENSION (mm)	230 X 205 X 100			
TARE (g)	13	TARE (g)	169			
PALLETIZZAZION						
ITEMS FOR LAYER	15	LAYERS FOR PALLET	10	ITEMS FOR PALLET	150	
FEATURES						
RIND	Brown and semi hard. With brown and grey mould.					
TEXTURE	Soft near the rind and crumbly in the center. With small pieces of truffle inside.					
TASTE	Aromatic and intense.					
AGING PERIOD	120 days					
AVERAGE NUTRITIONAL VALUE FOR 100 g						
ENERGY VALUES (Kcal)	308 Kcal	FAT (g)		25 g		
ENERGY VALUES (Kj)	1278 kJ	of which saturates		18 g		
PROTEIN (g)	19 g	FAT IN DRY MATTER (%)		49%		
SALT (g)	2,1 g	CARBOYDRATES (g)		0,7 g		
MOISTURE (%)	51%	of which sugar		<0,5 g		
FILL-IN DATE:	24/05/2017		REVIEW DAY:	05/04/2023		