

SPECIFICATION

ARTICLE CODE

R076098

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	