

**PRODUCT TECHNICAL SHEET**

Rev. 00 November 2017



PRODUCT NAME	ORGANIC PDO TALEGGIO
PRODUCT DESCRIPTION	Organic semisoft cheese produced with whole milk in the Italian areas of Bergamo, Brescia, Como, Cremona, Milano, Pavia, Novara and Treviso
BRAND NAME	CARIONI FOOD & HEALTH
TYPE OF PACKAGING	Wrapped with polythene paper
WEIGHT OF SELLING UNIT	2,2 Kg (variable weight)
PACKAGING GTIN-13 CODE	8050616620958
PACKAGING GTIN-14 CODE	98050616620951
RIPENING	35 days minimum
SHELF LIFE	30 days from the packaging
PRODUCT CATEGORY	Ready to eat food
TEMPERATURE OF STORAGE	Keep refrigerated between 1°C and 6°C
INGREDIENTS	Organic MILK, salt, rennet
COUNTRY OF ORIGIN	Produced and Packed in Italy using Italian milk coming from the PDO areas of Bergamo, Brescia, Como, Cremona, Milano, Pavia, Novara and Treviso
ALLERGENS	Milk
SENSORY PROPERTIES	
Shape	Each cheese comes in a characteristic parallelepiped quadrangle shape with sides of 18 to 22 cm and a base of 4 to 8 cm
Appearance	Compact and melting in the palate under the rind; white-straw yellow in colour with a rind that goes from pink to red depending on the seasoning.
Flavor	Mild and tangy
Taste	Interesting, pungent and aromatic taste, variable depending on seasoning time
NUTRITIONAL VALUES	Average values for 100g of product
Energy	1292 kJ 312 kcal Proteins 19 g
Fat	26 g Salt 2,1 g
of which saturates	18 g
Carbohydrates	0,4 g
of which sugars	0,4 g
MICROBIOLOGICAL PARAMETERS	
Coagulase Positive Staphylococci	≤ 10 UFC/ml
E. coli	≤ 100 UFC/ml
Listeria monocytogenes	Absence/ 25 g
Salmonella spp	Absence/ 25 g
SECONDARY PACKAGING	
Type of Secondary Packaging	Carton 'F' type
Case Dimensions (l x L x h) cm	25,5 x 22,7 x 12
Sell units per case	1
PALLET	
Dimensions (cm)	120x80
Cases per layer	15
Layers per pallet	5
Cases per pallet	75

