


	FINISHED PRODUCT ANALYTICAL SHEET SA PF TA-INGL	Revisione: 2 – 11/14
	PRODUCT :	R – 2
	TALEGGIO D.O.P CHEESE	Pag. 1 di 1

Family: 037 - class of goods: 181

Ingredients :		%	Production process	
Pasteurised cow's milk		99,175	<p>The texture is normally softer under the rind, the surface is cleaned with water and salt.</p> <p>For the coagulation the milk come heated to 32-35 °C and it is added with ferments and calf rennet. Stewing process is one of the most important and delicate phase, as it determines the acidification of the cheese texture, which is then followed by the expulsion of the serum.</p> <p>The stewing phase is then followed by the salting process, and the seasoning.</p> <p>The minimum maturation of Taleggio is 35 days, in specific areas ,where the product is stored to an average temperature of + 2°C / +6°C</p>	
Salt		0,8		
Rennet		0,02		
Starter culture		0,005		
Allergens : Milk and milk-based product (including lactose)				
Product features		Average nutritional values (for 100 g product)		
Rind:	The rind is thin, of soft consistence and its colour is natural rose		Energy :	1291,8 kJ
Texture:	The texture is compact, and white-colored under the rind			311,6 kcal
Flavours, taste, smell :	characteristic, slightly aromatic, distinctively acid		Fat :	26 g
Appearance :	quadrangular parallelepiped,		of which saturates,	18 g
Size :	18-20 cm, high 4-7 cm		Carbohydrate:	0,4 g
Weight:	Approx. 1,7 -2,2 Kg		of which sugars,	0,4 g
			Protein:	19 g
			Salt:	2,1 g
Chemical features		Microbiological parameters		
Average reference values		Average reference values		
H ₂ O	Max 54 %	Lysteria monocytogenes	Absent	/25 g
Fat	23-28 %	Salmonella	Absent	/25 g
Fat on dry matter	Min. 48 %	E.coli	< 100	ufc/g
Proteins	19 %	Staphylococcus coagulasi pos.	< 100	ufc/g
pH	5,3-6,2			

Use destination	Food assigned to free human consumption
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For the update of this technical sheet please contact Gennaro Auricchio SpA – Quality Dept.:
e-mail: qualita@auricchio.it, Fax:+39 0372-640206

VERIFICATO DA: 	APPROVATO A: 	DISTRIBUITO A: 
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