

**CAGLIATA**

**DESCRIPTION:** Fresh rennet cheese produced from cow's milk intended for further processing

**PACKING:** Product is packed per 15,25-16,60 kgs net in plastic foils

**PHYSICAL AND CHEMICAL PROPERTIES**

DRY SOLID:	56 – 59%
FAT IN DRY SOLID:	min. 48%
FAT:	min. 27.5%
NaCl:	max. 2%
pH:	5.5 – 5.6

**MICROBIOLOGICAL PROPERTIES**

SALMONELLA:	absent in 25g
LISTERIA MONOCYTOGENES:	absent in 25g
STAPHYLOCOCCUS AUREUS:	<10 in 1g
E. COLI:	<10 in 1g
YEAST AND MOULDS:	<50 in 1g

**ORGANOLEPTIC PROPERTIES**

COLOUR:	yellow, uniform in whole mass
TASTE, SMELL:	delicate, mild, lightly nutty, lightly pasteurization aftertaste
CONSISTENCY:	soft and elastic pulp, uniform in whole mass, lightly plastic by rubbing

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