

TECHNICAL SHEET

Item code	Issue date	Review date
A30033	Jul/09/2014	03/20/2019

PRODUCT INFO

BRAND	Ca.Form
PACK SIZE	1/19.84 lbs
TYPE OF WEIGHT	Variable
INGREDIENTS	Milk, salt, rennet, lactic ferments. Preservatives: E1105 Lysozime (egg protein). Preservatives on the rind: E202-235. Not edible rind.
ALLERGENS	milk, lactose, Lysozime - E1105 protein from EGG
TYPE OF MILK	cow
PRODUCT AGED	2/4 month
SHELF LIFE	360 days
O.G.M.	Absents in accordance with reg. CE 1829/2003
N° CE	IT 05 260 CE
COUNTRY OF ORIGIN	ITALY

ITEM DETAILS

EAN EACH:	2721180000000
EAN CASE:	9801142590792

PHYSICAL/CHEMICAL

MOISTURE:	30.5%-38.5%
DM:	61.5%-69.5%
Proteins:	24-32%
Fats:	26.5%-35.5%
FDM:	Min 34%
MFFB:	53% hard cheese
PH:	5.05-5.25

MICROBIOLOGICAL

E.COLI	<10
SALMONELLA	absent /25g
LISTERIA:	absent /25g
STAPHYLOCOCCI:	<10
STORAGE TEMP:	0°C/+4°C
TRANSPORT TEMP:	0°C/+4°C

PACKAGING INFORMATION

PRIMARY PACKAGING

DESCRIPTION:	naked wheel
DIMENSIONS LHW (in):	13 x 4

SECONDARY PACKAGING

DESCRIPTION:	cardboard
DIMENSIONS LHW (in):	12.99 4.33 12.99
GROSS WEGITH LBS:	20.72 lbs

PALLET INFORMATION

PALLET TYPE:	UE
TI/HI	6 cases x 10 layers
CASES PER PALLET	60

Nutrition Facts

Varied servings per container

Serving size 1 ounce (28g)

Amount per serving

Calories 121

% Daily Value*

Total Fat 10g	14%
Saturated Fat 7g	30%
Trans Fat 0g	
Cholesterol 24mg	8%
Sodium 190mg	8%
Total Carbohydrate 0.14g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 8.1g	16%
Vitamin D 0mcg	0%
Calcium 277mg	34%
Iron 0mg	0%
Potassium 185mg	61%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INFO

LACTOSE FREE:	no
GLUTEN FREE:	yes
ORGANIC:	no
KOSHER:	no
HALAL:	no
GMO:	no

It is a semi-hard cheese with a compact texture and is scattered with small to medium-sized holes and has a light straw-like color. Made in the late autumn-winter period with semi-skimmed milk, specifically chosen from the splendid mountain pastures of the Trentino Region and the Asiago plateau, which guarantee its quality and bring out its distinctive flavor. It is an excellent table cheese, rich in protein.



Ambrosi Food USA offers its American customers the ability to purchase directly in the US a vast assortment of the highest quality products. From cheeses produced in its own facilities to cheeses hand selected and made by the best artisan cheesemakers, Ambrosi USA provides a wide range of Italian cheeses.

For more information visit
www.ambrosifoodusa.com



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ASIAGO D'ALLEVO WHEEL

2/4 month 9 kg vacuum packed

