



REGGIANITO CHEESE

Origin: Argentina

SENSORY SPECIFICATIONS	
Shape	Flat based and straight edged cylinder. Flat top face.
Size	Height=10-14 cm, diameter=23-24 cm.
Weight	5.5 kg – 7.5 kg
Identification	Labeled loaves. Lot data printed on packaging line.
Packaging	Vacuum sealed plastic bags
Rind	Thin, hard, without marks or mold punctures.
Internal Aspect	Compact, light uniform amber color, without fissures or spots. It can have some little mechanical holes.
Consistency and texture	Hard consistency and granular texture. It tends to break in slivers. Good to be grated.
Flavor	Well defined, sweet, some spicy. Without rancid flavors.
PHYSICOCHEMICAL SPECIFICATIONS (*)	
Humidity	32%-36%
Fat in dry weight	38%-42%
pH	5,00-5,30
Sodium Chloride	1.5%-2.5%
Temperature of conservation	Among 6°C and 15°C
Shelf Life	18 months since its production date.

* The physicochemical specifications are defined in the MERCOSUR FOOD CODE and internal criterion of the manufacturer.

MICROBIOLOGICAL SPECIFICATIONS (**)				
Microorganism	n	c	m	M
Coliforms at 30°C	5	2	2x10 ²	10 ³
Coliforms at 45°C	5	2	10 ²	5x10 ²
Staphylococcus Aureus CP	5	1	10 ²	10 ³
Salmonella SPP	5		Absence in 25 gr	

**This product fulfils the GMC Resolution N° 69/93 of MERCOSUR Food Code