



PRODUCT
TECHNICAL SHEET

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Filled up and approved by QM

ASIAGO

Trading name	Asiago
Legal name	Asiago pressed cheese PDO
Producer	LATTERIE VENETE S.p.A. Via Bassanese, 2 31050 – Vedelago (TV)
Distributor	I.D.AL. srl Italian a Distribuzione Alimenti Zona Industriale Pezzapiana, 82100, Benevento
Ingredients	Milk, salt, rennet. Preservative: E202. Inedible rind.
Allergens	Milk and milk products
Milk origin	Italy
Storage condition	From +8°C to +12°C
Minimum aging	35-40 days
Weight	13kg

- General characteristics -

Item code	IDA0084
EC seal	IT 05 104 CE

- Average nutritional values per 100g of product -

Energy value	kJ	1634
	kcal	394
Fat of which saturated fatty acids	g	33
	g	24
Carbohydrates of which sugars	g	1,3
	g	0
Proteins	g	23
Salt	g	1,8

- Physical and organoleptic characteristics -

Shape diameter	30-40cm
Side height	11-15cm
Aspect	Cylindrical shape, slightly rounded faces, convex sides
Texture	Yellow color. Marked, uniformly diffused holes
Smell and aroma	Cream, cooked butter, vegetable, hints of vanilla, bread crust
Flavour	Sweet, slightly salty and slightly spicy

-Microbiological characteristics-

Determination	U.m.	Value*	Rif.
Staphylococcus aureus	ufc/g	m=100, M=1000 n=5, c=2	Reg.(CE) n.2073/2005 e ss.mm.ii
Escherichia coli	ufc/g	m=100, M=1000 n=5, c=2	Reg.(CE) n.2073/2005 e ss.mm.ii
Salmonella spp.	present/absent	Absent in 25g n=5, c=0	Reg.(CE) n.2073/2005 e ss.mm.ii
Listeria monocytogenes	present/absent	Absent in 25g n=5, c=0	Reg.(CE) n.2073/2005 e ss.mm.ii

* The results are satisfactory if all values are equal to or less than m; the results are acceptable if a maximum of c / n values is between m and M and the remaining values are equal to or less than m; the results are unsatisfactory if one or more values are greater than M or more than c / n values are between m and M.

-Logistic information-

Cardboard dimensions	39cm x 39cm x 17cm
Cardboard EAN code	98038839001627
Pieces/cardboard	1
Cardboard/layers	6
Layers/pallet	5
Cardboard/pallet	30

Fresh Asiago PDO is the result of research into the raw material, milk, through the selection of three stables which, thanks to the professionalism of the owners, organization and attention to animal welfare, guarantee superior quality.