



VENETUS aged

ITS STRONG AND PERSISTENT FLAVOR, WITH PLEASANTLY SAVORY ACCENTS, MAKE IT VERY SPECIAL. FROM VENETO, LAND OF VENICE, VENETUS AGED SELECTED BY LUCIO STEFANI HAS ITS OWN STRONG PERSONALITY. IT IS A CHEESE TO BE SAVORED SLOWLY.

PHYSICAL CHARACTERISTICS

SEASONING: 60 days at least starting from the the last day of the production's month. It can be: "mezzano" from 4 to 6 month "vecchio" above 10 months "stravecchio" above 15 months

SIZE: 30/36 cm diam, 9/12 cm h

CRUST: thin and regular

SHAPE: cylindrical with straight or slightly convex sides; flat or almost flat

WEIGHT: 8 - 12 Kg

PASTE: small and medium holes, yellowish color

TASTE: sweet (mezzano), fragrant (vecchio), intense (stravecchio)

SIZE	Whole form (variable weight and volume)
CODE	VA10
BRAND	Lucio Stefani
LOGISTICS EAN CODE	9803294784330
LOT EXPRESSION	Number
SEASONING MINIMUM	60 days
STORAGE TEMPERATURE	10/15 °C
UNIT OF SALE	Loose
HANDLING UNIT	Loose
SANITARY IDENTIFICATION CODE	IT 05 076 CE

INGREDIENTS

COW MILK, SALT, RENNET. PRESERVATIVES: LISOZIMA (PROTEIN FROM EGG) E1105. ON THE CRUST (NOT EDIBLE) PRESERVATIVES: E203 - E235 COLORED WITH E150d - E160b - E172.

NUTRITIONAL VALUES

(per 100 g)

ENERGY (kcal / kj)	382 / 1586
PROTEINS (g)	28
LIPIDS (g)	31
LIPIDS PERCENTAGE (%)	>34
CALCIUM (mg)	990

PACKAGING			PACKING		
TYPE	GROSS WEIGHT	SIZE	TYPE	GROSS WEIGHT	SIZE LxWxH
Absent, pelure on the surface	8/12 kg	30/36 cm diam, 9/12 cm h	Loose		

PALLET

TYPE	PACKINGS PER LAYER	LAYERS PER PALLET	PACKINGS PER PALLET	SIZE LxWxH	GROSS WEIGHT	PROTECTION
EPAL Pallet	7	6	42	120x80x74,5	440 Kg	Wrapped with ribbon

MICROBIOLOGICAL CHARACTERISTICS*

PARAMETER	UM	AVERAGE VALUES	TOLERANCE
Lysteria monocytogenes	ufc	Absent in 25 g	No
Stafylococcal Enterotoxins	-	Undetectable in 25 g	No
E. coli	ufc/g	Absent	m=100 M=1000 n=5 c=2

* Normative references: Reg CE 2073/05. n= number of units in the specimen; m= limit within the result is satisfactory; M= limit above which the result is unsatisfactory; c= number of sampling units whose values are between m and M.

MICROBIOLOGICAL AND SANITARY CHARACTERISTICS

PARAMETER	AVERAGE VALUES
Pathogens	Absent
S. Aureus	M < 1.000 per g
E. coli	M < 100.000 per g

CHEMICAL CHARACTERISTICS

PARAMETER	UM	AVERAGE VALUES (100 g)
Acidity	pH	5,2
Humidity	%	34,5
Dry residue	g	67
Sodium Chloride	g	2,4

ALLERGENS*

ALLERGENS	PRESENCE DUE TO RECIPE OR NATURE OF THE PRODUCT	PRESENCE PER CROSS COMBINATION
Cereals containing gluten	No	No
Shellfish and derivatives	No	No
Eggs and derivatives	Yes	Yes
Fish and derivatives	No	No
Peanuts and derivatives	No	No
Soy and derivatives	No	No
Milk and dairy products (lactose included)	Yes	.
Nuts	No	No
Celery and derivatives	No	No
Mustard and derivatives	No	No
Sesame seeds and derivatives	No	No
Sulfure dioxide and sulfites in concentrations greater than 10 mg/kg or 10 mg/l expressed as SO ₂	No	No
Lupins and derivatives	No	No
Molluscs and derivatives	No	No

* Normative References: D.leg. 109/1992, section III and subsequent amendments.