

Code 118

## Zias

Milk	Weight	Dimensions	Seasoning	F.D.M.
Raw goat 's milk	ca. 300 g	Ø 9 H 5 cm	30 days	45 %

### Producer and Supplier/Origin:

Untereggerhof  
Richard Zingerle  
Unterlände 3  
I-39037 Vals-Mühlbach (BZ)ITALY

Type: soft cheese

Ingredients: raw goat's milk, rennet, salt, vegetable carbon

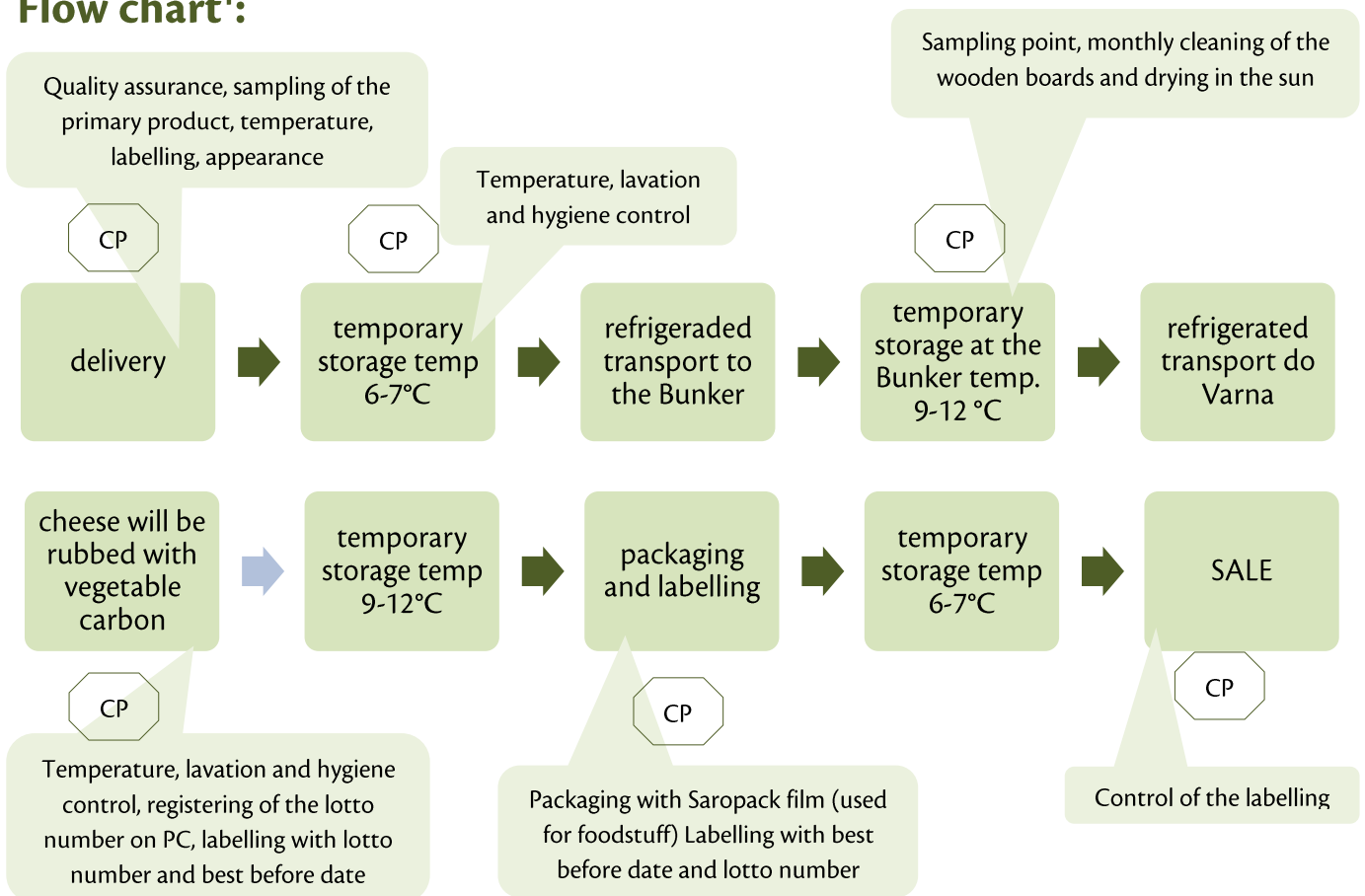
Allergens: milk

Conservation: +4 - + 7 °C

Nutritional facts per 100 g	
Energy	320 kcal 1.328 kJ
Fat	26 g
-of which saturates	19 g
Carbohydrate	0,8 g
-of which sugar	<0,5 g
Protein	21 g
Salt	1,6 g

The cheese is produced by the Untereggerhof with raw goat's milk, salt, rennet. It matures over approx. 30 days in a natural cellar and store in a cool place at 4-6°C. Then it gets packed in Saropack film used for foodstuff will be delivered to DEGUST.

## Flow chart<sup>1</sup>:



**Vegetable carbon:** delivery to DEGUST, (Galeno srl I – 59015 Carmignano Prato (PO))

### <sup>1</sup> RISK ASSESSMENT:

If there is an excessive mould formation or a fully mature and a transgression of the threshold value (Ecoli, Stafilokoken, Listeria and so on) the cheese has to be depolluted. If necessary there will be taken a purification and disinfection of the rooms, the equipment and the tables. CCPlan recording on PC, if alarm – technician will be contacted.

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