



*Carpenedo Family, dairy tradition since 1976*

## *Blu '61*®

1961: it's the year when Antonio Carpenedo and Giuseppina decided to get married. Their union is indissoluble, made of emotions and feelings, and both share the same passion for the world of cheese. They are used to get many ideas and inspiration from their outings among mountain pastures and small traditional dairies to create great ripened cheeses. But this time Antonio goes beyond by dedicating a cheese to their passionate union, "Blu' 61", a cheese that makes fall in love!

**TYPE:** Blue cheese produced with cow's milk, ripened with fine Raboso passito wine and red cranberries. The cheese has a minimum maturing of three months, the texture is soft tending to become creamy when the cheese is more aged, the rind is thin and covered with red cranberries.

**TASTING NOTES:** Blu' 61 is peculiar for its elegance and harmony. The aromatic and intense notes typical of the blue cheese are wrapped by the scents of marasca cherry and fruit of Passito di Raboso wine.

**MATCHES:** We suggest Passito di Raboso wine or other raisin wines, preferably red. We can match to the cheese a compote of balsamic vinegar and fruit.

**AWARDS:** The cheese has been first presented at Cibus 2012 and has been awarded the Gold Medal of Alma Caseus Contest at First Place in the blue cheeses class. This was the judgment of the panel: "the product is perfectly balanced in flavor and structure, fairly sweet although blue. The winery notes due to the presence of marcs, never invasive, commendable match with the scents of milk and the blue cheese".

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**LA CASEARIA**  
Affinatori  
**CARPENEDO**

## TECHNICAL SHEET

CODE	15187
EAN CODE	2349567
PRODUCT NAME	BLU '61 °
DESCRIPTION	Blue cheese aged in Raboso passito wine and cranberries
MILK TREATMENT	Pasteurized
PACKAGING	Alluminium wrapped and vacuum packed
SIZE	Circular form - about 2,5 kg - diameter 19-20 cm, heel 8-10 cm
STORAGE	Between 2°C - 4°C
INGREDIENTS	Cow's milk, salt, rennet
SHELF LIFE	75 days
AGING	Min 60 days
GMO	Absent
ALLERGEN	Milk

## PACKAGING

PACKING	Closed cardboard
PIECES PER BOX	2 pieces
SIZE	230 x 220 x 150 T.box: 12
WEIGHT	256 g
BOXES PER PALLET	120 boxes
BOXES PER LAYER	15 boxes
LAYERS PER PALLET	8 layers
TOT.KG/PLT	330 kg
HEIGHT OF PALLET	135 cm

## NUTRITIONAL VALUES

PARAMETERS	UNIT OF MEASUREMENT	AVERAGE VALUE
HUMIDITY	%p/p	35-39
FAT	%p/p	33-37
PROTEINS	%p/p	21-25
CARBOHYDRATES	%p/p	0,1-1,1

## ENERGY VALUES

PARAMETERS	UNIT OF MEASUREMENT	AVERAGE VALUE
KCAL	100 g	410
KJ	100 g	1699

## MICROBIOLOGICAL CHARACTERISTICS

PARAMETERS	UNIT OF MEASUREMENT	AVERAGE VALUE
COLIFORMS	UFC/g	< 10
ESCHERICHIA COLI	UFC/g	< 10
STAFILOCOCCUS AUREUS	UFC/g	< 10
SALMONELLA	UFC/25g	
LISTERIA MONOCYTOGENES	UFC/25g	