

MASSIVE CONSUMPTION PRODUCTS

Fontina Cheese

Description

A semi-hard fat cheese manufactured with standardized whole milk, acidified by lactic bacteria cultures and coagulated by rennet and/or other suitable coagulating enzymes, complemented by the action of specific lactic bacteria. Minimum ripening: 60 days.

Sensorial Characteristics

Semi-hard, compact, elastic consistency, with smooth, well-distributed eyes and lactic flavor.

Physico-Chemical Characteristics

Humidity: Between 36.0% and 45.9%

Fat: Between 45.0% and 59.9%

Microbiological Characteristics

Coliforms at 30° C/g: n=5 c=2 m=1000 M=5000

Coliforms at 45° C/g: n=5 c=2 m=100 M=500

Staphylococcus aureus/g: n=5 c=2 m=100 M=1000

Salmonella spp/25 g: n=5 c=0 m=0



Presentation	Shell life	Storage	Packaging
* Whole cheese x 6.8 kg.	90 days	Less than 8° C	1 Pallet=64 Boxes x 2 u. Container=20' = 10 pallets Container=40' = 20 pallets Truck = 26 pallets

* Approximate weight.

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MASSIVE CONSUMPTION PRODUCTS

Parmesao Cheese

Description

A hard fat cheese manufactured with milk acidified by lactic bacteria cultures and coagulated by rennet and/or other suitable coagulating enzymes, complemented by the action of specific lactic bacteria.
Minimum ripening: 240 days.

Sensorial Characteristics

Hard brittle gainy consistency, characteristic salty and slightly piquant taste, agreeable well-developed flavor, white yellowish colour.

Physico-Chemical Characteristics

Humidity: Maximum 35.9%

Fat: Minimum 32.0%

Microbiological Characteristics

Coliforms at 30° C/g: n=5 c=2 m=100 M=500

Coliforms at 45° C/g: n=5 c=2 m=10 M=100

Staphylococcus aureus/g: n=5 c=2 m=100 M=1000

Salmonella spp/25 g: n=5 c=0 m=0



Presentation	Shell life	Storage	Packaging
* Whole cheese x 6 kg.	360 days	Less than 12° C	1 Pallet=50 Boxes x 4 u. Container=20' = 10 pallets Container=40' = 20 pallets Truck = 26 pallets

* Approximate weight.

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MASSIVE CONSUMPTION PRODUCTS

Gouda Cheese

Description

A semi-hard, fat cheese manufactured with standardized whole milk, acidified by lactic bacteria cultures and coagulated by rennet and/or suitable coagulating enzymes. Minimum ripening: 45 days.

Sensorial Characteristics

Semicooked, moulded, pressed, salted and ripened mass of elastic consistency, with or without some well distributed holes, characteristic sweet taste, well developed flavor, white yellowish colour.

Physico-Chemical Characteristics

Humidity: Between 36.0% and 45.9%

Fat: Between 45.0% and 59.9%

Microbiological Characteristics

Coliforms at 30° C/g: n=5 c=2 m=1000 M=5000

Coliforms at 45° C/g: n=5 c=2 m=100 M=500

Staphylococcus aureus/g: n=5 c=2 m=100 M=1000

Salmonella spp/25 g: n=5 c=0 m=0



Presentation	Shell life	Storage	Packaging
* Painted wheel-shaped cheese x 4.3 kg.	90 days	Less than 12° C	Pallet=50 Boxes x 4 u.
* Unpainted wheel-shaped cheese, vacuum packaged x 4.3 kg.	120 days	Less than 12° C	1 Pallet=50 Boxes x 4 u.
* Bar x 3 kg.	120 days	Less than 12° C	1 Pallet=56 Boxes x 6 u.
* Bar x 4 kg.	120 days	Less than 12° C	1 Pallet=56 Boxes x 4 u.
			Container=20' = 10 pallets Container=40' = 20 pallets Truck = 26 pallets

* Approximate weight.

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MASSIVE CONSUMPTION PRODUCTS

Pategras Cheese

Description

A semi hard, semi fat cheese manufactured with milk acidified by lactic bacteria cultures and coagulated by rennet and/or other suitable coagulating enzymes, complemented by the action of specific lactic bacteria. Minimum ripening: 45 days.

Sensorial Characteristics

Semihard and elastic consistency, with characteristic flavor, slightly salty flavor, with smooth holes.

Physico-Chemical Characteristics

Humidity: Between 36.0% and 45.9%

Fat: Between 25.0% and 49.9%

Microbiological Characteristics

Coliforms at 30° C/g: n=5 c=2 m=1000 M=5000

Coliforms at 45° C/g: n=5 c=2 m=100 M=500

Staphylococcus aureus/g: n=5 c=2 m=100 M=1000

Salmonella spp/25 g: n=5 c=0 m=0



Presentation	Shell life	Storage	Packaging
* Vacuum packed wheel-shaped cheese x 5.5 kg.	120 days	Less than 12° C	1 Pallet=35 Boxes x 2 u.
* A piece of vacuum packed wheel-shaped cheese x 1/8 300 g.	90 days	Less than 12° C	1 Pallet=48 Boxes x 40 u.
			Container=20' = 10 pallets Container=40' = 20 pallets Truck = 26 pallets

* Approximate weight.

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MASSIVE CONSUMPTION PRODUCTS

Danbo Cheese

Description

A semi hard, semi fat cheese manufactured with milk acidified by lactic bacteria cultures and coagulated by rennet and/or other suitable coagulating enzymes, complemented by the action of specific lactic bacteria. Minimum ripening: 25 days.

Sensorial Characteristics

Sem-hard and elastic consistency, showing characteristic slighty salty lactic taste and white yellowish colour, with smooth rind.

Physico-Chemical Characteristics

Humidity: Between 36.0% and 45.9%

Fat: Between 25.0% and 44.9%

Microbiological Characteristics

Coliforms at 30° C/g: n=5 c=2 m=1000 M=5000

Coliforms at 45° C/g: n=5 c=2 m=100 M=500

Staphylococcus aureus/g: n=5 c=2 m=100 M=1000

Salmonella spp/25 g: n=5 c=0 m=0



Presentation	Shell life	Storage	Packaging
* Cheese bar x 4.5 kg.	150 days	Less than 12° C	1 Pallet= 112 Boxes x 2 u. Container=20' = 10 pallets Container=40' = 20 pallets Truck = 26 pallets

* Approximate weight.

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MASSIVE CONSUMPTION PRODUCTS

Mozzarella Cheese

Description

Cheese manufactured by threading a plastic curd obtained by lactic bacteria cultures and coagulated by rennet and/or other suitable coagulating enzymes, complemented by the action of specific lactic bacteria. Minimum ripening time: 24 hours.

Sensorial Characteristics

Semi-hard to semi-soft consistency, according to humidity content, fibrous, elastic and close texture, with yellowish uniform colour, slightly developed lactic taste, little perceptible flavor.

Physico-Chemical Characteristics

Humidity: Maximum 55.0%

Fat: Minimum 35.0%

Microbiological Characteristics

Coliforms at 30° C/g: n=5 c=2 m=100 M=500

Coliforms at 45° C/g: n=5 c=2 m=10 M=100

Staphylococcus aureus/g: n=5 c=2 m=100 M=1000

Salmonella spp/25 g: n=5 c=0 m=0



Presentation	Shell life	Storage	Packaging
* Bar x 3.5 kg.	75 days	Less than 8° C	1 Pallet = 112 Boxes x 2 u. Container=20' = 10 pallets Container=40' = 20 pallets Truck = 26 pallets

* Approximate weight.

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MASSIVE CONSUMPTION PRODUCTS

Edam Cheese

Description

A semi hard, semi fat cheese manufactured with milk acidified by lactic bacteria cultures and coagulated by rennet and/or other suitable coagulating enzymes, complemented by the action of specific lactic bacteria. Minimum ripening: 45 days.

Sensorial Characteristics

Semihard and elastic consistency, with characteristic flavor, slightly salty flavor, with smooth holes.

Physico-Chemical Characteristics

Humidity: Between 36.0% and 45.9%

Fat: Between 25.0% and 49.9%

Microbiological Characteristics

Coliforms at 30° C/g: n=5 c=2 m=1000 M=5000

Coliforms at 45° C/g: n=5 c=2 m=100 M=500

Staphylococcus aureus/g: n=5 c=2 m=100 M=1000

Salmonella spp/25 g: n=5 c=0 m=0



Presentation	Shell life	Storage	Packaging
* Eddam bar x 3 kg. * Eddam bar x 4 kg.	180 days 180 days	Less than 12° C Less than 12° C	1 Pallet=56 Boxes x 6 u. 1 Pallet=56 Boxes x 4 u. Container=20' = 10 pallets Container=40' = 20 pallets Truck = 26 pallets

* Approximate weight.

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MASSIVE CONSUMPTION PRODUCTS

Creamy Cheese



Presentation	Shell life	Storage	Packaging
* Whole cheese x 4 kg.	50 days	Between 5° and 8° C	Box x 4 u.

* Approximate weight.

MASSIVE CONSUMPTION PRODUCTS

Blue Cheese



Presentation	Shell life	Storage	Packaging
* Whole cheese	180 days	Between 2° and 8° C	1 Pallet= 60 boxes x 4 u.

* Approximate weight.

MASSIVE CONSUMPTION PRODUCTS

Port Salut Cheese



Presentation	Shell life	Storage	Packaging
<ul style="list-style-type: none"> * Whole cheese rounded x 2.6 kg. * Cut cheese x 1/2 1.3 kg. * Cut cheese x 400 g. 	<ul style="list-style-type: none"> 50 days 50 days 60 days 	<ul style="list-style-type: none"> Between 5° and 8° C Between 5° and 8° C Between 5° and 8° C 	<ul style="list-style-type: none"> Box x 4 u. Box x 8 u. Box x 40 u.

* Approximate weight.

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MASSIVE CONSUMPTION PRODUCTS

Provolone Cheese

Description

A hard fat cheese manufactured with milk acidified by lactic bacteria cultures and coagulated by rennet and/or other suitable coagulating enzymes, complemented by the action of specific lactic bacteria.
Minimum ripening: 150 days.

Sensorial Characteristics

Hard brittle gainy consistency, characteristic salty and slightly piquant taste, agreeable well-developed flavor, white yellowish colour.

Physico-Chemical Characteristics

Humidity: Maximum 35.9%

Fat: Between 45.0% and 59.9%

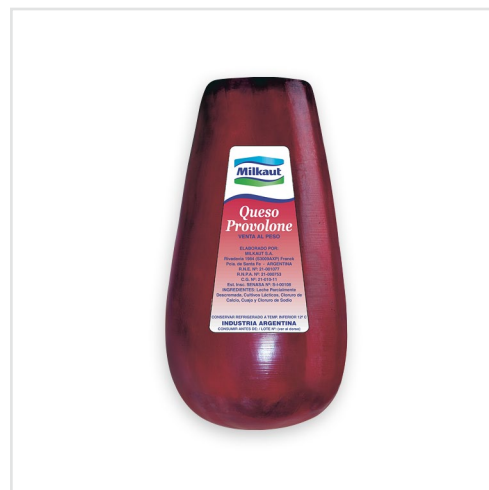
Microbiological Characteristics

Coliforms at 30° C/g: n=5 c=2 m=100 M=500

Coliforms at 45° C/g: n=5 c=2 m=10 M=100

Staphylococcus aureus/g: n=5 c=2 m=100 M=1000

Salmonella spp/25 g: n=5 c=0 m=0



Presentation	Shell life	Storage	Packaging
* Whole cheese x 6 kg.	120 days	Less than 12° C	1 Pallet=50 Boxes x 2 u. Container=20' = 10 pallets Container=40' = 20 pallets Truck = 26 pallets

* Approximate weight.

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MASSIVE CONSUMPTION PRODUCTS

Sardinian Cheese

Description

A hard fat cheese manufactured with whole or Partially Skimmed milk acidified by lactic bacteria cultures and coagulated by rennet and/or other suitable coagulating enzymes, complemented by the action of specific lactic bacteria. Minimum ripening: 90 days.

Sensorial Characteristics

Cooked, moulded, pressed, salted and ripened mass of compact grainy consistency, rather easily broken, characteristic piquan taste, agreeable well developed flavor, white yellowish colour.

Physico-Chemical Characteristics

Humidity: Maximum 35.9%
Fat: Minimum 38%

Microbiological Characteristics

Coliforms at 30° C/g: n=5 c=2 m=100 M=500
Coliforms at 45° C/g: n=5 c=2 m=10 M=100
Staphylococcus aureus/g: n=5 c=2 m=100 M=1000
Salmonella spp/25 g: n=5 c=0 m=0



Presentation	Shell life	Storage	Packaging
* Whole cheese x 3.5 kg. * Cut cheese x 230 g.	150 days 120 days	Less than 12° C Less than 12° C	1 Pallet=35 Boxes x 6 u. 1 Pallet=48 Boxes x 400 u. Container=20' = 10 pallets Container=40' = 20 pallets Truck = 26 pallets

* Approximate weight.

MASSIVE CONSUMPTION PRODUCTS

Reggianito Cheese

Description

A hard fat cheese manufactured with milk acidified by lactic bacteria cultures and coagulated by rennet and/or other suitable coagulating enzymes, complemented by the action of specific lactic bacteria.
Minimum ripening: 180 days.

Sensorial Characteristics

Hard brittle gainy consistency, characteristic salty and slightly piquant taste, agreeable well-developed flavor, white yellowish colour.

Physico-Chemical Characteristics

Humidity: Maximum 35.9%

Fat: Minimum 32.0%

Microbiological Characteristics

Coliforms at 30° C/g: n=5 c=2 m=100 M=500

Coliforms at 45° C/g: n=5 c=2 m=10 M=100

Staphylococcus aureus/g: n=5 c=2 m=100 M=1000

Salmonella spp/25 g: n=5 c=0 m=0



Presentation	Shell life	Storage	Packaging
Whole cheese x 7 Kg. Cut cheese x 220 g.	240 days 120 days	Less than 12° C Less than 12° C	1 Pallet=35 Boxes x 2 u. 1 Pallet=55 Boxes x 50 u. Container=20' = 10 pallets Container=40' = 20 pallets Truck = 26 pallets

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MASSIVE CONSUMPTION PRODUCTS

Grated Cheese

Description

The product resulting from grating or shredding low-moisture cheeses, like Parmasao and Reggianito cheeses.

Sensorial Characteristics

Granules with size and characteristic flavor depending on the employed cheese type.

Physico-Chemical Characteristics

Humidity: Maximum 20.0%

Fat: Between 35.0% and 45.0%

Microbiological Characteristics

Coliforms at 30° C/g: n=5 c=2 m=10 M=100

Coliforms at 45° C/g: n=5 c=2 m=10 M=100

Hongos y levaduras: n=5 c=2 m=100 M=1000

Staphylococcus aureus/g: n=5 c=2 m=10 M=100

Salmonella spp/25 g: n=5 c=0 m=0



Presentation	Shell life	Storage	Packaging
Packet x 40 g. Bag x 150 g.	120 days 120 days	Less than 18° C Less than 18° C	1 Pallet= 120 Boxes x 80 u. 1 Pallet= 156 Boxes x 20 u. Container=20' = 10 pallets Container=40' = 20 pallets Truck = 26 pallets

MASSIVE CONSUMPTION PRODUCTS

Cheese Spread

Flavors

Traditional, Blue Cheese, Ham and Salami.



Presentation	Shell life	Storage	Packaging
Plastic jar x 190 g.	75 days	Between 2° and 8° C	Box x 12 units



Los lácteos de la gente

MASSIVE CONSUMPTION PRODUCTS

Cheese Spread Light

Flavors

Traditional y Blue Cheese.



Presentation	Shell life	Storage	Packaging
Plastic jar x 190 g.	75 days	Between 2° and 8° C	Box x 12 units

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