

Item Code: SC2018



PIEMONTE

Bocconcino di Langa

A small production from the Langa hills in the province of Asti. This cheese is soft inside with a delicate taste.

INGREDIENTS:

Pasteurized goat's milk, pasteurized cow's cream, salt, rennet

EDIBLE RIND



Seasoning: 10 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1440 KJ/348 kcal
Fats	29 g - with a saturated fat content: 22 g-
Carbohydrates	2.2 g -with a sugars content of: 2 g-
Protein	19 g
Salt	1.25 g

ALLERGENS: Milk and milk-based products (In base of REG. UE 1169/2011)

CONSERVATION METHOD: 0 -4 °C

MILK'S ORIGIN: EU NO GMO

PACKAGING'S INFORMATION *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
100 g	6	9	6	250x375xH110	45 days

*The packaging material used complies with current legislation

Technical sheet



Dimensions

SHAPE: Cylindrical with flat faces, slightly edge

Chemical Characteristics

HUMIDITY: 44.2 %

DRY MATTER: 55.8 %

FAT IN DRY MATTER: 40.2 %

Microbiological characteristics:

According to the legal limits (CE regulation 2073/2003)

Production Technologies

The milk mix is introduced into special ripeners with selected ferments and rennet. The curd is poured into the molds, turned several times to drain the whey. Afterwards the product passes into the maturing room, ventilated, so as to favour perfect seasoning.

Organoleptic characteristics:

The production is linked to the traditions of the place, the colour is straw- yellow, the taste is decisive and pronounced, but at the same time sweet, to be tasted at room temperature or wrapped.