

Cow



Piccoli piaceri di montagna®

Item Code: SM1094



LOMBARDIA

# Bracino

Raw cow's milk cheese. The parallelepiped shape makes it easily portioned and interesting in the kitchen. The dough is soft, the taste is sweet. Particularly suitable for breading or grilled.

## INGREDIENTS:

Raw cow's milk, salt, rennet

NOT EDIBLE RIND



Seasoning: 60 days

## NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1561 KJ/367 kcal
Fats	30.5 g – with a saturated fat content: 21.9 g-
Carbohydrates	1.8 g -with a sugars content of: 0.59 g-
Protein	23.8 g
Salt	1.37 g

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

CONSERVATION METHOD: 0 - 6 °C

MILK'S ORIGIN: UE NO GMO

## PACKAGING'S INFORMATION \*

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
2 Kg	1	On demand	On demand	//	60 days

\*The packaging material used complies with current legislation

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# Technical sheet

## Dimensions

SHAPE: Rectangular

DIMENSIONS: side 25x10 cm

HEEL: 8-10 cm



## Organoleptic characteristics:

Cheese with a thin and compact rind, of a straw yellow colour in the fresh product and tending to become more consistent and of a dark yellow colour as the seasoning progresses. The taste is delicate, fragrant, slightly salty and not spicy; the aroma is characteristic and also varies according to the seasoning. The particular consistency of the crust and the softness of the dough make it a cheese suitable for a use grilled preparation.

## Chemical Characteristics

HUMIDITY: 36 %

DRY MATTER: 64 %

FAT IN DRY MATTER: 45%

## Microbiological characteristics:

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