

# Goat



Item Code: SC2023



PIEMONTE

## Camembert di capra

Fresh goat cheese. It has a smooth rind, with typical white plumage. The dough is soft and creamy, with a sweet and delicate taste.

### INGREDIENTS:

Pasteurized goat's milk, salt and rennet, Penicillium.

### EDIBLE RIND

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

**CONSERVATION METHOD:** 0 -4 °C

**MILK'S ORIGIN:** EU NOGMO



Seasoning: 12 days

## NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1261 KJ/304 kcal
Fats	26 g - with a saturated fat content: 18 g-
Carbohydrates	1.6 g -with a sugars content of: 1.6 g-
Protein	16 g
Salt	1.3 g

## PACKAGING'S INFORMATIONS \*

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

\*The packaging material used complies with current legislation

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# Technical sheet



## Dimensions

SHAPE: Cylindrical with flat faces, slightly edge

## Chemical Characteristics

HUMIDITY: 54 %

DRY MATTER: 46 %

FAT IN DRY MATTER: 45 %

PH: 5.0

## Organoleptic characteristics:

Smooth rind, with typical white plumage, the paste is soft and creamy, the taste is sweet and delicate and the smell is typical of fresh coagulated goat's milk.

## Microbiological characteristics:

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

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