

Cow



Item Code: SM1060



PIEMONTE

Camembert 3 latti

Interesting soft cheese produced with cow, goat and sheep milk in Alta Langa. Its paste is thin, creamy and sweet. Succulent on the palate.



INGREDIENTS:

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

EDIBLE RIND

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

CONSERVATION METHOD: 0 -8 °C

MILK'S ORIGIN: EU NO GMO

Seasoning: 10 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1224 KJ/295 kcal
Fats	24 g – with a saturated fat content: 22 g-
Carbohydrates	2.6 g –with a sugars content of: 2.6 g-
Protein	18 g
Salt	1 g

PACKAGING'S INFORMATION *

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: Round

HEIGHT: 4 cm

Chemical Characteristics

HUMIDITY: 50 %

DRY MATTER: 50 %

FAT IN DRY MATTER: 45%

AW: 0.967

PH: 5.5

Production Technologies

The milk is pasteurized at very low temperatures, to maintain the highest possible microbial flora charactering the product.

Organoleptic characteristics:

Product with the crust covered with white mold; with an intriguing flavour and soft texture.

Microbiological characteristics:

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