

Goat



Piccoli piaceri di montagna®

Item Code: SC2082



PIEMONTE

Figli dei fiori

MIRTILLO



Product based on goat's milk, with a delicate taste and a creamy consistency. Processed raw and flavoured with cranberries on the surface

INGREDIENTS:

Pasteurized goat's milk, salt, dry blueberry on rind (1%), rennet

EDIBLE RIND

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

CONSERVATION METHOD: 0 -4 °C

MILK'S ORIGIN: Italy NO GMO

Seasoning: 10 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	783 KJ/189 kcal
Fats	14.4 - with a saturated fat content: 6.6 g-
Carbohydrates	3.4 g -with a sugars content of: 3.4 g-
Protein	13.5 g
Salt	0.3 g

PACKAGING'S INFORMATIONS *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
150 g	5	9	6	250X375XH110	45 days

*The packaging material used complies with current legislation

Via A. di Dio, 185 - 28877 ORNAVASSO (VB)
Tel. 0323 837628 - Fax. 0323 837898

e.mail: commerciale@castagnasrl.com
www.castagnasrl.com

Rev. 29 May 2019

Technical sheet



Dimensions

SHAPE: Cylindrical

Chemical Characteristics

HUMIDITY: 58%

DRY MATTER: 42%

FAT IN DRY MATTER: 38%

Microbiological characteristics:

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

Production Technologies

The goat milk is cooled to a temperature varying from 12° to 20°C and added with whey (starter produced on the farm), thus begins the lactic maturation (milk acidification) for a time varying from 10-12 h; milk from the morning is added and the temperature rise to 20-22°C and the optimal conditions for curdling are obtained. With the additions of natural rennet and left to rest for a period of time varying from 16 to 20 hours, at this point the curd is ready to be placed in the special molds and is spurged for 24 hours; dry salted, the product is transferred to a drying room at a temperature between 15-18° C for at least two days; it is then aged with cranberry berries. After 10 days of maturation the product is ready to be packaged.

Organoleptic characteristics:

The white ivory paste is uniform, soft on the palate and creamy, with a delicate taste, aged with cranberry that cover the entire surface.