

Goat



Item Code: SC2083



PIEMONTE

Figli dei fiori

PEPE ROSA

Product based on goat's milk, with a delicate taste and creamy consistency. Raw paste and flavoured with pink pepper grains on the surface.

INGREDIENTS:

Pasteurized goat's milk, salt, pink pepper grains 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

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Technical sheet



Production Technologies

The goat milk is cooled to a temperature varying from 12° to 20 °c and added with they (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 temperatures rise to 20-22°C and the optimal conditions for curdling are obtained. With the addition 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 purged 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; subsequently it is aged with pink pepper grains. 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 pink peppercorns that completely cover the entire surface.

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)