

Cow



Item Code: 001004053



Fior di luppolo

Cow's milk cheese; it has a washed and aged rind with craft beer. The dough is soft, melting, straw – white in colour. Intriguing on the palate.



INGREDIENTS:

Pasteurised cow's milk, salt and rennet. Treated in crust with red beer.

NOT EDIBLE RIND

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

CONSERVATION METHOD: 0 - 6 °C

MILK'S ORIGIN: UE NO GMO

Seasoning: 45 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value 1292 KJ/312 kcal

Fats 26 g – with a saturated fat content: 18 g-

Carbohydrates 0.4 g -with a sugars content of: 0.4 g-

Protein 19 g

Salt 2.1 g

PACKAGING'S INFORMATION *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
500 g	6	On demand	On demand	//	60 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

Cow



Technical sheet



Dimensions

SHAPE: square

DIMENSIONS: side 9-10 cm

HEEL: 4-5 cm

Organoleptic characteristics:

Cheese with a thin and soft rind of pink colour with hints of caramel; inside the dough is soft tending to creamy and straw yellow -coloured; the taste is sweet with a distinct hint of caramel and a slight hint of aftertaste.

Chemical Characteristics

HUMIDITY: 52 %

DRY MATTER: 48 %

FAT IN DRY MATTER: 50 %

Microbiological characteristics:

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