

Cow



Piccoli piaceri di montagna®

Item Code: SM1006



PIEMONTE

Incavolata

Fresh cheese obtained from a mixture of raw-processed cow's, goat's and sheep's milk. Its paste is creamy, soft and spreadable. It has a sweet, slightly acidulous taste and it is aged in cabbage leaves.



INGREDIENTS:

Raw cow's milk, raw goat's milk, raw sheep's milk, salt, rennet

EDIBLE RIND: wrapped in cabbage leaves

RAW MATERIAL: whole raw goat's milk, raw goat's milk, raw sheep's milk in accordance with REG. CE 853/2004

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

CONSERVATION METHOD: 0 -4 °C

MILK'S ORIGIN: EU NO GMO

Seasoning: 15 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1359 KJ/325 kcal
Fats	28.10 g - with a saturated fat content:18.8 g-
Carbohydrates	1.4 g -with a sugars content of: 1.4 g-
Protein	16.6 g
Salt	1.1 g

PACKAGING'S INFORMATION *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
250 g	4	9	6	250x375xH110	45 days

*The packaging material used complies with current legislation

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Rev. 29 May 2019

Technical sheet

Dimensions

SHAPE: cylindrical with flat faces

DIAMETER: 8-10 cm

HEEL: 2-4 cm slightly convex



Production Technologies

Product obtained from whole raw cow's, goat's and sheep's milk whit acid- curd; the cheese is salted in brine for a time of 2 hours, at the end of this stage is passed to the seasoning of the product in cells with controlled moisture and temperature for a period of 15 days; at the end of the short maturation period is wrapped in cabbage leaf.

Chemical Characteristics

HUMIDITY: 51.4 %

DRY MATTER: 48.60 %

FAT IN DRY MATTER: 37.2%

Microbiological characteristics:

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



Organoleptic characteristics:

Product with natural rind with abundant development of cream-colored molds. The cheese is straw-yellow to milk-white, variants linked to feeding hay pasture. The consistency of the dough is soft, on the palate fudge and spreadable. The holes are absent. The sweet taste, pleasantly slightly acidic, and with characteristic milk taste when consumed fresh. Use as a table cheese.