

Item Code: SC2038



## Mulsin di capra

Interesting recipe, variant of the Crescenza cheese produced with goat's milk. The dough is rather creamy and rather savoury and aromatic on the palate.

### INGREDIENTS:

Pasteurized goat's milk, salt, rennet, charcoal

### EDIBLE RIND



Seasoning: 4 days

## NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value 1091 KJ/ 263 kcal

Fats 21 – with a saturated fat content: 15.3 g-

Carbohydrates 1.5 g -with a sugars content of: 1.5 g-

Protein 17 g

Salt 0.9 g

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

**CONSERVATION METHOD:** 0 -4 °C

**MILK'S ORIGIN:** Italy NO GMO

## PACKAGING'S INFORMATION \*

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
250 g	6	15	6	240x240XH85	22 days

\*The packaging material used complies with current legislation

Goat



# Technical sheet



## *Dimensions*

SHAPE: rectangular

## *Chemical Characteristics*

HUMIDITY: 60.5 %

DRY MATTER: 39.5 %

FAT IN DRY MATTER: 42%

## *Organoleptic characteristics:*

Soft cheese, creamy with a homogeneous paste and a light goat smell.

## *Microbiological characteristics:*

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

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