

Goat



Item Code: SC2035



PIEMONTE

Nerina

Particular raw goat's milk cheese aged in vegetable coal which gives it the typical dark colour and softens the flavour.

INGREDIENTS:

Raw goat's milk, salt, rennet, charcoal

EDIBLE RIND



Seasoning: 10 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1193 KJ/ 285 kcal
Fats	25 - with a saturated fat content: 16.4 g-
Carbohydrates	1.7 g -with a sugars content of: 1.7 g-
Protein	12.9 g
Salt	1.63 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 INFORMATIONS *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
250 g	6	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

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Technical sheet



Dimensions

SHAPE: Cylindrical with flat faces, slightly rimmed

DIAMETER: 9 cm

HEEL: 3 cm slightly convex

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 milk of the evening milking is cooled to a temperature of 12 – 20°C and the graft they produced in the company is added to it, to promote the maturation of the milk. It is added the milk of the morning milking and made up to 18 – 22° C, the optimum temperature for the curd, then it is added the rennet; the milk is left to rest for 16 – 20 hours. At the end of the rest period the curd is formed into molds and allowed to drip for 24 hours; it is subjected to dry- salting and then the cheese is transferred to the drying room at a temperature of the 15-18°C for at least two days; then a veil of vegetables charcoal is placed on the whole surface; after 10 days of ripening the product is ready for packaging and sale.

Organoleptic characteristics:

This cheese is tender, finely grainy and milk – white in colour; the aroma and flavour are fresh, delicate and tasty.