

Cow



Piccoli piaceri di montagna®



PIEMONTE

Item Code: SM1031

Paglietta di mucca

Soft cow's milk cheese with a particularity thin shape, typical of the Piedmont plains. Sweet on the palate.



INGREDIENTS:

Pasteurized cow's milk, salt, rennet

EDIBLE RIND

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

CONSERVATION METHOD: 0 -6 °C

MILK'S ORIGIN: Italy NO GMO

Seasoning: 10 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value 1548 KJ/370 kcal

Fats 30 g - with a saturated fat content: 12.1 g-

Carbohydrates 0.01 g -with a sugars content of: 0.01 g-

Protein 25 g

Salt 2 g

PACKAGING'S INFORMATION *

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

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Rev. 29 May 2019

Technical sheet



Dimensions

SHAPE: cylindrical with flat faces, a slightly raised edge

Chemical Characteristics

HUMIDITY: 56 %

DRY MATTER: 44 %

FAT IN DRY MATTER: 42%

Production Technologies

Bovine milk is subjected to pasteurization and cooling; the rennet – coagulation is by addition of rennet; once the curd is ready is subjected to seasoning in suitable cells at a temperature between 10 and 15 °C.

Organoleptic characteristics:

Fresh cheese made from pasteurized cow's milk, it is a fresh product with elastic, soft dough and typical flat shape.

Microbiological characteristics:

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