

Sheep



ITEM CODE: SP6032



Pecorino peperoncino fresco

Fresh Sicilian pecorino with a soft and compact texture, sometimes slightly glazed. Particular for the addition of fresh chilli in pasta.

INGREDIENTS:

Pasteurized sheep's milk, salt, lamb rennet, chilli pepper (4%), lactic ferments.

NATURAL EDIBLE RIND



Seasoning: 10 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

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

CONSERVATION METHOD: 0 -4 °C

MILK'S ORIGIN: Italy NO GMO

Energy value 1441 KJ/380 kcal

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

Carbohydrates <1 g -with a sugars content of: 0.08 g-

Protein 22 g

Salt 2 g

PACKAGING'S INFORMATION *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
2.5 Kg	2	6	6	485x260xH120	60 days

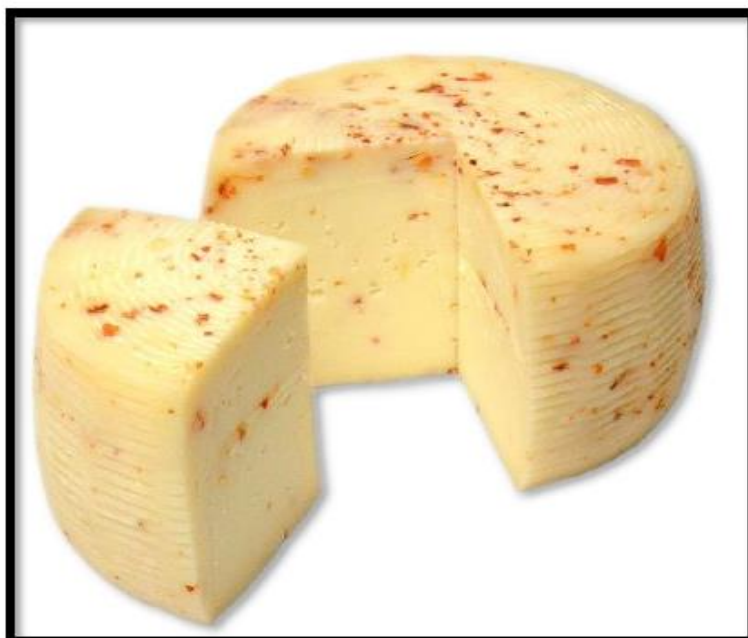
*The packaging material used complies with current legislation

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

Technical sheet



Dimensions

SHAPE: cylindrical with flat faces

DIAMETER: 16 cm

HEELS: convex

Chemical Characteristics

HUMIDITY: 47 %

DRY MATTER: 53 %

FAT IN DRY MATTER: 40 %

PH: 5.05 – 5.15

AW: 0.87 -0.80

Organoleptic characteristics:

The fresh pecorino cheese has the shape of the basket where is contained during the production. It has a thin and natural crust, without treatments and therefore edible. The colour is white tending to straw yellow. The paste has an ivory white colour, with rare holes and a soft texture to the touch; the smell and the aroma are pleasant; the taste is characteristic, aromatic, sweet.

Microbiological characteristics:

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