

Item Code: SM1082



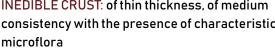
## Picasass

It's a raw, compact cheese produced with whole cow's milk. Its paste tends to be crumbly and its taste is aromatic and intense depending on the seasoning.

#### **INGREDIENTS**:

Pasteurized cow's milk, salt and rennet

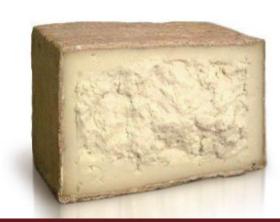
INEDIBLE CRUST: of thin thickness, of medium consistency with the presence of characteristic



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

CONSERVATION METHOD: 0 - 6 °C

MILK'S ORIGIN: UE NO GMO



Seasoning: 75 days

### **NUTRITIONAL INFORMATIONS**

(In respect of 100 g of product)

Energy value	1649 KJ/397 kcal
Fats	33 g – with a saturated fat content: 25 g-
Carbohydrates	0 g -with a sugars content of: 0 g-
Protein	25 g
Salt	1.5 g

### PACKAGING'S INFORMATIONS \*

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
2 Kg	4	On demand	On demand	//	60 days

<sup>\*</sup>The packaging material used complies with current legislation

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# Technical sheet



### **Dimensions**

SHAPE: rectangular

DIMENSIONS: 11-13 cm

HEEL: 10 cm

# Organoleptic characteristics:

Product with a rough crust; with a compact consistency, the dough is crumbly and white in colour; with an aromatic and intense flavour.

### Chemical Characteristics

**HUMIDITY: 38.4 %** 

DRY MATTER: 61.6 %

FAT IN DRY MATTER: 42 %

## Microbiological characteristics:

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

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