

Cow



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 microflora

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

*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

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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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