

# Buffalo



ITEM CODE: FB0005



## Quadrello

Cheese with washed, wrinkled rind, hazelnut colour tending to pink; the dough is soft and elastic with small holes. Fragrant, with a sweet and aromatic flavour.



### INGREDIENTS:

Pasteurized buffalo 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: 30 days

## NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1719 KJ/416 kcal
Fats	38.75 g – with a saturated fat content: 22.8 g-
Carbohydrates	0.15 g -with a sugars content of: 0.15g-
Protein	16.6 g
Salt	1.87 g

## PACKAGING'S INFORMATIONS \*

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

\*The packaging material used complies with current legislation

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## Technical sheet



### *Dimensions*

SHAPE: rectangular with flats faces

LENGTH: 20 cm

WIDTH: 13 cm

HEEL: 6 cm

### *Organoleptic characteristics*

Soft and supple cheese with small holes, pale straw colour; softer in the vicinity of the crust. The aroma has a marked fragrance of milk, of undergrowth, that sometimes tends to truffles. The flavour is sweet, slightly acidic, aromatic.

### *Chemical Characteristics*

HUMIDITY: 41.8 %

DRY MATTER: 58.2 %

FAT IN DRY MATTER: 48.6 %

### *Microbiological characteristics:*

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