

Goat



Item Code: SC2006.2



PIEMONTE

Robiola 2 lattii

This robiola coming from the High Langa Hills in the Cuneo area; it is produced using cow and sheep milk. It presents a very thin crust and a soft paste. Sweet on the palate.

INGREDIENTS:

Cow's milk pasteurized, sheep's milk pasteurized, cream pasteurized, salt, rennet

EDIBLE RIND



Seasoning: 10 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1333 KJ/322 kcal
Fats	26.6 g - with a saturated fat content: 24 g-
Carbohydrates	2.3 g -with a sugars content of: 2 g-
Protein	18.3 g
Salt	0.6 g

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

CONSERVATION METHOD: 0 -4 °C

MILK'S ORIGIN: Italy NO GMO

PACKAGING'S INFORMATIONS *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
300 g	6	9	6	250x375xH110	45 days

*The packaging material used complies with current legislation

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Rev. 29 May 2019

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Technical sheet



Dimensions

SHAPE: rectangular faces

DIAMENSIONS: 10 cm wide, 14 cm long, 5 cm in height

Chemical Characteristics

HUMIDITY: 46 %

DRY MATTER: 54 %

FAT IN DRY MATTER: 49 %

PH: 5.10

Microbiological characteristics:

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

Production Technologies

The milk of the evening milking is cooled to a temperature of 12-20°C and the whey produced in the company is added to promote the maturation of the milk. The milk of the morning milking is added, then the temperature is brought to 22°C, the optimum temperature for the curd, and the rennet is added; the milk is left to rest for about 20 hours. At the end of the rest period, the curd is formed into molds and allowed to drip for 24 hours; is then subjected to dry salting and the molds are turned several times to favour the product purge, this phase lasts about 48 hours. At this point the product is ready for storage in the cell at 4°C.

Organoleptic characteristics:

The dough is tender, white or straw yellow depending on the livestock feed; it is a fine paste and its amazes the palate for its delicacy and aroma, and the intensity of the flavours enhanced by seasoning.

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