

Item Code: SC2006



PIEMONTE

# Robiola 3 latti

This Robiola from the High Langa from the Cuneo area is produced using the 3 milks. Aged 15 days it appears with wrinkled skin and creamy paste. On the palate is tasty, persistent.

## INGREDIENTS:

Pasteurized cow's milk,

Pasteurized goat's milk,

Pasteurized sheep's milk,

Cream, salt, rennet

EDIBLE RIND



Seasoning: 15 days

## NUTRITIONAL INFORMATION

(In respect of 100 g of product)

|               |  |
|---------------|--|
| Energy value  | 1278 KJ/ 308 kcal                            |
| Fats          | 25.4 – with a saturated fat content: 21.4 g- |
| Carbohydrates | 1.4 g -with a sugars content of: 1.4 g-      |
| Protein       | 18.5 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 |
|--------|-------------------|--------------------|--------|--------------|------------|
| 250 g  | 6                 | 9                  | 6      | 250X375XH110 | 45 days    |

\*The packaging material used complies with current legislation

# Technical sheet



## Dimensions

SHAPE: Cylindrical with flat faces, slightly fringed

DIAMETER: 10- 13 cm

HEEL: 2.5 to 4 cm slightly convex

## Chemical Characteristics

HUMIDITY: 49%

DRY MATTER: 51%

FAT IN DRY MATTER: 54.5%

## Microbiological characteristics:

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

## Production Technologies

The milk is subjected to a low procedure pasteurization with guarantees safety hygienic and that at the same time keeps the bacterial flora that distinguished the high - class flavour. The curd is poured into molds for the ripeness; the product is packaged later 8-10 days.

## Organoleptic characteristics:

The dough is tender, white or straw yellow in function of feeding the livestock; it has a delicate round taste, fine, like the old Langhe flavours