

Item Code: SC2006



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:

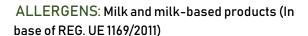
Pasteurized cow's milk,

Pasteurized goat's milk,

Pasteurized sheep's milk,

Cream, salt, rennet

EDIBLE RIND



CONSERVATION METHOD: 0 -4 °C

MILK'S ORIGIN: Italy NO GMO



Seasoning: 15 days

NUTRITIONAL INFORMATIONS

(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		

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

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Goat



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

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