

Truffle



ITEM CODE: SM1064



PIEMONTE ...

Robiola d'Alba al tartufo

Soft cheese typical of the Alba area produced with whole cow's milk. The dough is buttery, white with dark truffle flakes. The flavour is aromatic. On the surface the cheese is covered with truffle petals, further enriching it.



INGREDIENTS:

Pasteurized cow's milk, salt, rennet, lactic ferments, black truffle (1.5%), aroma

INEDIBLE RIND

Seasoning: 15 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1548 KJ/370 kcal
Fats	30 g – with a saturated fat content: 12.1 g-
Carbohydrates	< 0.01 g -with a sugars content of: <0.01 -
Protein	25 g
Salt	2 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 INFORMATION *

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

*The packaging material used complies with current legislation

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Technical sheet



Dimensions

SHAPE: cylindrical with flat faces

HEEL: 2-4 cm slightly convex

DIAMETER: 10 -20 cm

Chemical Characteristics

HUMIDITY: 52 %

DRY MATTER: 48 %

FAT IN DRY MATTER: 42 %

Organoleptic characteristics

Smooth, white or slightly straw yellow-coloured rind, brownish grey in the aged one. Buttery, soft, white pasta with dark truffle points, grainy, compact, without holes, with an aromatic flavour, characterized by the truffle leaf on the surface.

Microbiological characteristics:

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