

Goat



Piccoli piaceri di montagna®

Item Code: SC2003



PIEMONTE

Robiola di Roccaverano D.O.P.

Fresh

The Robiola di Roccaverano D.O.P. is produced with pure raw – processed goat's milk. The collection occurs every week to guarantee the necessary freshness. Its paste is soft, white or straw- yellow and thin; its taste is astonishing for its delicacy and its aroma.



INGREDIENTS:

Raw goat's milk, salt, rennet

RAW MATERIAL: whole raw goat's milk in accordance with REG. CE 853/2004

RIND: in the fresh product can be in the form of a natural bloom of molds or be absent

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

CONSERVATION METHOD: 0 -4 °C

MILK'S ORIGIN: Italy NO GMO

Seasoning: 4 – 10 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1193 KJ/ 288 kcal
Fats	23.7 – with a saturated fat content: 17.8 g-
Carbohydrates	2.4 g -with a sugars content of: 2.4 g-
Protein	16.2 g
Salt	0.8 g

PACKAGING'S INFORMATION *

WEIGHT	PIECE PER PACKAGE	BOXES 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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Technical sheet



Dimensions

SHAPE: Cylindrical with flat faces, a slightly raised edge

DIAMETER: 10 -13 cm

HEEL: 2.5 to 4 cm slightly convex

Organoleptic characteristics:

The cheese is tender, white or straw yellow depending on the livestock feed; it has a fine dough and it amazes the palate for its delicacy and aroma. Great cheese to taste on special occasions.

Microbiological characteristics:

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

Production Technologies

The milk of the evening milking is cooked to a temperature of 12-20° and is added the whey produced in the company to promote the maturation of the milk. The milk of the morning milking is added and the temperature brought to 22°C, the optimum temperature for the curd, then 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 products is ready for storage in the cell at 4°C.

Chemical Characteristics

HUMIDITY: 58.44%

DRY MATTER: 41.56%

FAT IN DRY MATTER: 37.5%