

Cow



Item Code: SM1096



LOMBARDIA

Robiola Marzolina

Spreadable cheese produced by a small artisan dairy. The paste is white and soft. The taste is sweet and the aroma the same of fresh milk.



INGREDIENTS:

Pasteurized cow's milk, milk cream, salt, rennet.
Preservative: potassium sorbate E 202

EDIBLE RIND

Seasoning: absent

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value 1209 KJ/293 kcal

Fats 29 g - with a saturated fat content: 20 g-

Carbohydrates 1 g -with a sugars content of: 1 g-

Protein 7 g

Salt 0.8 g

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

CONSERVATION METHOD: 0 - 4 °C

MILK'S ORIGIN: EU NO GMO

PACKAGING'S INFORMATIONS *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
250 g	6	On demand	On demand	//	30 days

*The packaging material used complies with current legislation

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Technical sheet



Dimensions

SHAPE: cylindrical with flat faces

DIAMETER: 10 -12 cm

HEEL: 2-3 cm slightly convex

Organoleptic characteristics:

Spreadable cheese, with a round shape. The paste is white and soft; the taste is sweet and the aroma is the same of fresh coagulated milk.

Chemical Characteristics

HUMIDITY: 60 %

DRY MATTER: 40 %

FAT IN DRY MATTER: 50 %

Microbiological characteristics:

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