

Goat



Item Code: SC2046



PIEMONTE

Robiola Tabacchina

Soft cheese made from goat's milk. It is aged in Kentucky tobacco leaves that give the cheese a brown crust. The paste is creamy and the flavour is intense



INGREDIENTS:

Raw goat's milk, salt, rennet

EDIBLE RIND: wrapped in not edible Kentucky tobacco leaves

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

CONSERVATION METHOD: 0 -4 °C

MILK'S ORIGIN: EU NO GMO

Seasoning: 15-20 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1201 KJ/289 kcal
Fats	23.4 g – with a saturated fat content:19.6 g-
Carbohydrates	1.9 g -with a sugars content of: 1.5 g-
Protein	17.8 g
Salt	0.6 g

PACKAGING'S INFORMATIONS *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
200 g	6	On demand	On demand	//	45 days

*The packaging material used complies with current legislation

Via A. di Dio, 185 - 28877 ORNAVASSO (VB)
Tel. 0323 837628 - Fax. 0323 837898

e.mail: commerciale@castagnasrl.com
www.castagnasrl.com

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Technical sheet

Dimensions

SHAPE: Cylindrical with flat faces

DIAMETER: 10 cm

HEEL: 2 cm



Organoleptic characteristics:

Soft cheese with a brownish tobacco colour; an intense, delicate flavour and hints of tobacco; soft and creamy consistency.

Production Technologies

The milk from the evening milking, is cooled to a temperature of 12 -20°C and added to whey produced in the farm, to favour the maturation of the milk. The milk from the milking in the morning is added and bring to a temperature of 22°C, the optimal temperature for the curd, add the rennet and let the milk rest until the curd is formed. At the end of the rest the curd is formed in special molds and left to drain for 24 hours; it is then subjected to dry salting and the molds are turned over several times to facilitate the purging of the product; this phase lasts about 48 hours. At this point the product is ready for storage in a cell at 4°C where it is seasoned for about 10 days and then wrapped in tobacco leaves and left to refine again 2 days before the sale.

Chemical Characteristics

HUMIDITY: 60 %

DRY MATTER: 40 %

FAT IN DRY MATTER: 40 %

Microbiological characteristics:

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