

Item Code: SM1051

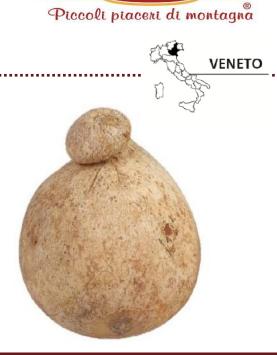
Caciomulo fiaschetto

Semi-hard cheese with a spun paste and light and sparse holes; light yellow in colour, golden, sometimes yellowish brown. With a delicate taste if the seasoning is less than 3 months, pronounced and spicy with prolonged aging.

#### **INGREDIENTS:**

Pasteurized cow's milk, salt, rennet.

NOT EDIBLE RIND: plasticized with product containing: E 203 - E235



CASTAGNA

Seasoning: 60 days

### NUTRITIONAL INFORMATIONS

(In respect of 100 g of product)

ALLERGENS: Milk and milk-based products (In	Energy value	1408 KJ/ 339 kcal
base of REG. UE 1169/2011) CONSERVATION METHOD: 0 - 6 °C	Fats	26.6 g – with a saturated fat content: 17 g-
MILK'S ORIGIN: EU NO GMO	Carbohydrates	0 g -with a sugars content of: 0 g-
	Protein	24.9 g
	Salt	2.g

### PACKAGING'S INFORMATIONS \*

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	<b>BOX MEASURES</b>	SHELF LIFE
2.2 Kg	1	6	6	270X395XH270	60 days

\*The packaging material used complies with current legislation

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# Technical sheet



## Dimensions

SHAPE: flask

### **Chemical Characteristics**

HUMIDITY: < 46 %

DRY MATTER: min 54 %

FAT IN DRY MATTER: min 44 %

# Microbiological characteristics:

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

#### **Production technologies**

The cheese is made using the traditional method, which includes the following phases: milk treatment, coagulation, maturation and spinning, shaping, salting, drying, surface treatment and maturing.

#### Organoleptic characteristics:

Smooth, thin, light-golden-yellow rind. The dough is generally compact and can have a light and sparse look; the colour of the pasta is straw yellow. With a delicate taste if the seasoning takes place within 3 months; while it is pronounced and spicy if the aging is more prolonged.

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