

Cow



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



Seasoning: 60 days

## NUTRITIONAL INFORMATION

(In respect of 100 g of product)

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

**CONSERVATION METHOD:** 0 - 6 °C

**MILK'S ORIGIN:** EU NO GMO

Energy value 1408 KJ/ 339 kcal

Fats 26.6 g - with a saturated fat content: 17 g-

Carbohydrates 0 g -with a sugars content of: 0 g-

Protein 24.9 g

Salt 2.g

## PACKAGING'S INFORMATION \*

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

\*The packaging material used complies with current legislation

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Rev. 29 May 2019

# 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.