

Goat



Item Code: SC2019



PIEMONTE

Capretta del Monferrato

Mixed milk cheese produced in the Monferrato area. The dough is soft. On the palate it is pleasant, sapid of goat milk

INGREDIENTS:

Pasteurized cow's milk, pasteurized goat's milk, salt, rennet

NOT EDIBLE RIND



Seasoning: 15 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 -4 °C

MILK'S ORIGIN: Italy NO GMO

Energy value 1250 KJ/ 303 kcal

Fats 24.9 g – with a saturated fat content: 21.1 g-

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

Protein 19.9 g

Salt 0.98 g

PACKAGING'S INFORMATION *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
250 g	6	15	6	240x240xH85	45 days

*The packaging material used complies with current legislation

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Technical sheet



Dimensions

SHAPE: Cylindrical

DIAMETER: 8 cm

Chemical Characteristics

HUMIDITY: 40 %

DRY MATTER: 60 %

FAT IN DRY MATTER: 32.2 %

Microbiological characteristics:

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

Production Technologies

Product obtained from whole cow and goat milk, with rennet coagulation; salting occurs dry and at the end of this phase the product is aged in cells at humidity and controlled temperature for a period not less than 15 days.

Organoleptic characteristics:

The ivory white paste is uniform, soft on the palate and creamy, with a delicate taste and a slight goat scent.