

Cow



Item Code: SM1012



PIEMONTE

Castagnetto

This cow's milk cheese is produced in Monferrato from a small farm. Natural, smooth rind. It has a straw yellow-coloured and elastic paste. The taste is delicate.



INGREDIENTS:

Pasteurized cow's milk, salt, rennet

EDIBLE RIND

Seasoning: 10 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1130 KJ/270 kcal
Fats	21.3 g - with a saturated fat content: 16.4 g-
Carbohydrates	2.3 g -with a sugars content of:2.3 g-
Protein	17.3 g
Salt	1.4 g

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

CONSERVATION METHOD: 0 -6 °C

MILK'S ORIGIN: Italy NO GMO

PACKAGING'S INFORMATION *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
200 g	6	15	6	240x240xH85	30 days

*The packaging material used complies with current legislation

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Rev. 29 May 2019

Technical sheet



Dimensions

SHAPE: cylindrical with flat faces

DIAMETER: 4 cm

HEEL: 2-4 cm

Chemical Characteristics

HUMIDITY: 45 %

DRY MATTER: 55 %

FAT IN DRY MATTER: 35 %

Microbiological characteristics:

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

Production Technologies

Product obtained from pasteurized whole cow's milk, with rennet coagulation; salting takes place in brine and at the end of this phase the product is matured in cells at 95% humidity and a controlled temperature of 12 ° C for a period of 10 days.

Organoleptic characteristics:

Produced with a natural rind, with abundant growth of cream-colored molds. The paste is straw yellow-coloured to milky white, variants linked to feeding pasture hay. The texture of the dough is soft, with a pleasant and delicate taste.