

Goat

CASTAGNA
Piccoli piaceri di montagna®

Item Code: SC2026



PIEMONTE

Castello di Roj

Raw goat milk cheese produced in Valsesia. It has a natural crust and a compact, slightly pinstriped dough. Savoury and excellent taste persistence.

INGREDIENTS:

Raw goat's milk, salt, rennet

RAW MATERIAL: whole raw goat's milk

conforming to REG. EC 853/2004

NOT EDIBLE RIND



Seasoning: 60 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1594 KJ/ 387 kcal
Fats	33 g - with a saturated fat content: 19.8 g-
Carbohydrates	0.5 g -with a sugars content of: 0.5 g-
Protein	22 g
Salt	2.5 g

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

CONSERVATION METHOD: 0 -8 °C

MILK'S ORIGIN: Italy NO GMO

PACKAGING'S INFORMATION *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
1 Kg	6	12	6	246X255XH265	60 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

Rev. 29 May 2019

Goat



Technical sheet



Dimensions

SHAPE: cylindrical

DIAMETER: 10 cm

HEIGHT: 11 cm

Organoleptic characteristics:

Raw goat's milk cheese with a pinstriped paste. From the straw-yellow coloured paste, with an intense, concentrated and consistent taste.

Microbiological characteristics:

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

Chemical Characteristics

HUMIDITY: 40 %

DRY MATTER: 60 %

FAT IN DRY MATTER: 53 %