

Item Code: SC2022



PIEMONTE

Crosta di pane di capra

A historic cheese. From the first treatise on cheese written in the Middle Ages; a small dairy found its recipe. As then the pasta is cut into irregular shape, salted and seasoned in caves. The dough is elastic.

INGREDIENTS:

Raw goat's milk, salt, rennet, ferments

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	1368 KJ/ 330 kcal
Fats	27 g – with a saturated fat content: 16 g-
Carbohydrates	0.9 g -with a sugars content of: 0.6 g-
Protein	22 g
Salt	1.3 g

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

CONSERVATION METHOD: 0 -4 °C

MILK'S ORIGIN: Italy NO GMO

PACKAGING'S INFORMATIONS *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
3 Kg	1	6	6	485x260xH120	60 days

*The packaging material used complies with current legislation

Technical sheet



Chemical Characteristics

HUMIDITY: 42 %

DRY MATTER: 58 %

FAT IN DRY MATTER: 42 %

Microbiological characteristics:

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

Dimensions

SHAPE: rectangular irregular shape

HEEL: 5-8 cm

Production Technologies

Rennet coagulation cheese; once the curd is ready it is subjected to seasoning in special cells at a temperature between 10 ° and 15 ° C.

Organoleptic characteristics:

Cheese made from goat's milk, the pasta is cut into irregular shapes and seasoned in caves; the elastic dough has finely holes and it is sweet