

Item Code: SC2155



## *Erborin de Sant' Ambroeus*

Soft blue cheese with a washed rind. Refined with Christmas spices and orange peel. The aroma of the spices blends harmoniously with the blue paste

### INGREDIENTS:

Pasteurized goat's milk, salt and rennet, Penicillium Roqueforti. Spicy and flavoured in crust with dried orange peel, cinnamon, cloves, cardamom, ginger, pink pepper.

**RAW MATERIAL:** whole raw goat's milk conforming to REG. EC 853/2004

### EDIBLE RIND

**ALLERGENS:** Milk and milk-based products milk (According to Reg. EU No. 1169/2011)

**CONSERVATION METHOD:** 0 -4 °C

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



Seasoning: 45 days

## NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1405 KJ/ 338 kcal
Fats	26.9 g – with a saturated fat content: 17.6 g-
Carbohydrates	1.9 g -with a sugars content of: 1.2 g-
Protein	22.1 g
Salt	1.1 g

## PACKAGING'S INFORMATIONS \*

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
4.5 Kg	2	12	6	246X255XH265	60 days

\*The packaging material used complies with current legislation

# Technical sheet



## Dimensions

SHAPE: cylindrical with flat faces

DIAMETER: 24 cm

HEEL: 15-20 cm

## Chemical Characteristics

HUMIDITY: 54 %

DRY MATTER: 46 %

FAT IN DRY MATTER: 50 %

## Production Technologies

Goat milk processing with rennet coagulation; Penicillium Roqueforti is added to milk and the curd is put into molds and then salted by hand. The product is aged for 30 days after which it is aged with grappa and spices and aromas are added to the rind.

## Organoleptic characteristics:

Cheese with a particular taste where the aroma of spices blends harmoniously with the blue cheese

## Microbiological characteristics:

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