

Buffalo



ITEM CODE: FB0006



LOMBARDIA

Gran bù

Long-aged hard cheese produced with raw buffalo milk. The paste is compact in ivory, tending to straw yellow colour. Fresh scent of butter. The flavour is intense, full.



INGREDIENTS:

Raw whole buffalo milk, salt and rennet

RAW MATERIAL: whole raw buffalo milk compliant with REG. EC 853/2004

EDIBLE RIND

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

CONSERVATION METHOD: 0 - 6 °C

MILK'S ORIGIN: Italy NO GMO

Seasoning: 240 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	2072 KJ/501 kcal
Fats	46 g – with a saturated fat content: 24.4 g-
Carbohydrates	0.08 g -with a sugars content of: 0.08 g-
Protein	21.68 g
Salt	1.4 g

PACKAGING'S INFORMATIONS *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
6 Kg	1	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

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Technical sheet



Dimensions

SHAPE: round with flat sides

HEIGHT: 13 cm

Organoleptic characteristics

Cheese with a compact dough with sporadic or absent holes, of ivory colour that can take on straw yellow-coloured shades; the scent is fresh, of butter. The flavour is full of buffalo milk, intense.

Chemical Characteristics

HUMIDITY: 28.36 %

DRY MATTER: 71.64 %

FAT IN DRY MATTER: 34 %

Microbiological characteristics:

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