

Cow



Item Code: SM1053



VENETO

Mandarone

Homogeneous cheese, with more or less accentuated dough depending on the seasoning, absent holes. White to straw yellow-coloured. Tasty if consumed young, spicy in the long seasoning versions.

INGREDIENTS:

Pasteurized cow's milk, salt, rennet

NOT EDIBLE RIND: coated with microcrystalline wax; split surface treatment with E235



Seasoning: 12 mesi

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value 1408 KJ/ 339 kcal

Fats 27 g - with a saturated fat content: 17 g-

Carbohydrates 0 g -with a sugars content of: 0 g-

Protein 25 g

Salt 2 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 INFORMATIONS *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
20 Kg	1	On demand	On demand	//	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: pear shape

Chemical Characteristics

HUMIDITY: 43 %

DRY MATTER: 57 %

FAT IN DRY MATTER: 44 %

PH: 5.3

Organoleptic characteristics:

It is a well creamed cheese; with more or less marked dough, with absent holes; the paste is white to straw-coloured; the taste is spicy

Microbiological characteristics:

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