

Goat



Item Code: SC2110



Morla

Brie type processing with long acidification and 30 days seasoning which makes the taste fresh and acidulous. The pasta has an elastic and soft structure, without holes, of ivory colour. The subcrust appears very soft, while the central part is slightly pinstriped.



INGREDIENTS:

Raw goat's milk, salt, rennet of kid and *Penicillium candidum*

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: 30 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1240 KJ/ 299 kcal
Fats	24.5 g – with a saturated fat content: 15.4 g-
Carbohydrates	0 g -with a sugars content of: 0 g-
Protein	19.7 g
Salt	1.5 g

PACKAGING'S INFORMATION *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
500 g	2	9	6	250X375XH110	15 days

*The packaging material used complies with current legislation

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Technical sheet



Dimensions

SHAPE: cylindrical whit flat faces

DIAMETER: 18 cm

HEEL: 4-6 cm

Microbiological characteristics:

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

Chemical Characteristics

HUMIDITY: 45 %

DRY MATTER: 55 %

FAT IN DRY MATTER: 48 %

Production Technologies

Processing from goat's milk heated at low temperature and with long acidification, in order to maintain the typical microflora of the milk that will give the aromas of the product. Salting takes place dry and follows maturation and maturing for 30 days, during which the classic flowering rind typical of *Penicillium* inoculated during processing is developed.

Organoleptic characteristics:

The dough has an elastic and soft structure, without holes, the colour of the pasta is white - yellow; the taste is slightly acidic and the undercrust is very soft following strong proteolysis, while the central paste is slightly plastered.