

Goat



Item Code: SC2036



PIEMONTE

Paglietta misto capra

Soft cheese from cow's and goat's milk typical of the Pinerolo area. Soft on the palate. It's sweet on the palate and it leaves an agreeable milky after-taste

INGREDIENTS:

Pasteurized cow's milk, pasteurized goat's milk, salt, rennet

NOT EDIBLE RIND



Seasoning: 15 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

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

CONSERVATION METHOD: 0 -4 °C

MILK'S ORIGIN: Italy NO GMO

| | |
|---------------|--|
| Energy value | 1300 KJ/ 310 kcal |
| Fats | 25.5 g - with a saturated fat content: 12.1 g- |
| Carbohydrates | 1 g -with a sugars content of: 1 g- |
| Protein | 19 g |
| Salt | 2 g |

PACKAGING'S INFORMATIONS *

| WEIGHT | PIECE PER PACKAGE | CARTON PER STRATUM | PALLET | BOX MEASURES | SHELF LIFE |
|--------|-------------------|--------------------|--------|--------------|------------|
| 250 g | 6 | 9 | 6 | 250x375xH110 | 45 days |

*The packaging material used complies with current legislation

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Technical sheet



Dimensions

SHAPE: Cylindrical

DIAMETER: 8 cm

Chemical Characteristics

HUMIDITY: 40 %

DRY MATTER: 60 %

FAT IN DRY MATTER: 32.2 %

Microbiological characteristics:

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

Production Technologies

Cow milk and goat milk are subjected to pasteurization and subsequent cooling; coagulation by adding rennet; once the curd is ready it is subjected to seasoning in special cells at temperatures between 10 and 15 ° C.

Organoleptic characteristics:

Fresh cheese made from pasteurized cow's and goat's milk. It is a fresh product, with an elastic and soft texture and a typical flat shape.