

Item Code: SP6033



SICILIA ...

Pecorino allo zafferano

Cheese produced with sheep's milk, characteristic for the yellow colour given by the addition of saffron and for the presence of grains of black pepper. The aroma is penetrating, of good persistence; the flavour is decidedly strong and spicy. The rind is hard, wrinkled and bears the marks of rush baskets.



INGREDIENTS:

Pasteurized sheep's milk, milk enzymes, rennet, saffron 1.5%, salt, black pepper

EDIBILE RIND: absent

Seasoning: 30 days

NUTRITIONAL INFORMATIONS

(In respect of 100 g of product)

Energy value 1205 KJ/287 kcal

Fats 21 g – with a saturated fat content: 15 g-

Carbohydrates 0.85 g -with a sugars content of: 85 g-

Protein 23.5 g

Salt 0.4 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
2 Kg	2	6	6	485x260xH120	60 days

*The packaging material used complies with current legislation

Technical sheet



Dimensions

SHAPE: cylindrical with flat sides

DIAMETER: 20-21 cm

HEEL: 14- 15 cm

Chemical Characteristics

HUMIDITY: 30 %

DRY MATTER: 70 %

FAT IN DRY MATTER: 40 %

Microbiological characteristics:

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

Production Technologies

Sheep milk is pasteurized and then saffron and rennet are added; coagulation takes place in wooden vats over 40-45 minutes. The curd is broken to the size of rice grains; the mass is subjected to cooking at a temperature of 45-46 ° for about 20 minutes and then extracted, placed on a wooden or steel table top and cut into coarse pieces; subsequently it is collected in rattan baskets which give the final shape to the designs of the weaves, and is compressed directly with the hands and enriched with black pepper grains. Follow rest for 3-4 hours, after which the dough is left to dry at room temperature for a period of 24 hours. Finally, proceed with dry salting with sea salt and seasoning for 60 days in rooms with a temperature between 8-10 ° C with 70-80% humidity.

Organoleptic characteristics:

Product with compact pressed paste, of more or less colour marked by the presence of saffron; with light holes and a penetrating aroma of good persistence and a decidedly strong and spicy taste. The crust is hard and bears the marks of rush baskets.