

Goat



Item Code: SC2024



Pioda Santa Maria

This cheese is produced in Val Vigezzo. The pasta is yellow in colour, soft; on the palate melting, fatty and delicate. Excellent aroma and persistence. The crust is washed.



INGREDIENTS:

Pasteurized goat's milk, rennet, salt

NOT EDIBLE RIND

Seasoning: 45 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1120 KJ/ 267 kcal
Fats	21 g - with a saturated fat content: 14.5 g-
Carbohydrates	0.91 g -with a sugars content of: 0.91 g-
Protein	18.5 g
Salt	1.7 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 INFORMATION *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
1 Kg	4	15	6	240x240xH85	45 days

*The packaging material used complies with current legislation

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Rev. 29 May 2019

Technical sheet

Dimensions

SHAPE: rectangular

LENGTH: 10.9 cm

HEIGHT: 2 - 4 cm

WIDTH: 5-6 cm slightly convex

Production Technologies

Product obtained from whole goat's milk, rennet coagulation; salting takes place in brine for a period of 2 hours and at the end of this phase we move on to maturing of the product in cells ad humidity and temperature controlled for a period not less than 45 days.

Organoleptic characteristics:

Product with a natural crust. The pasta is from straw yellow-colour to milky white variations linked to feeding. The texture of the dough is soft, on the palate dark and delicate. The eyes are absent and if present is mild. The taste is sweet and pleasant with slightly acidic scent. Use as table cheese.



Chemical Characteristics

HUMIDITY: 45 %

DRY MATTER: 55 %

FAT IN DRY MATTER: 40 %

Microbiological characteristics:

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