

# Goat



Piccoli piaceri di montagna®

Item Code: SC2145



LOMBARDIA

## Praline

Fine combination of three blue cheeses coated with three types of different chocolate. The combination of these creates an explosion of taste on the palate. Fine goat pastry.

### INGREDIENTS:

Thermised goat's milk, salt, rennet, Penicillium roqueforti, refining with fruits of forest and rose petals. Cover with white chocolate (sugar, butter of cocoa, whole milk powder, lecithin of soy, vanilla)

**RAW MATERIAL:** whole raw goat's milk conforming to REG. EC 853/2004

FNIRI F 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: 5 days

## NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1927 KJ/ 463 kcal
Fats	35 g - with a saturated fat content: 23 g-
Carbohydrates	24.2 g -with a sugars content of: 23.8 g-
Protein	12 g
Salt	0.56 g

## PACKAGING'S INFORMATION \*

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
15 g	12	On demand	On demand	//	30 days

\*The packaging material used complies with current legislation

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# Technical sheet



## Dimensions

SHAPE: round

DIAMETER: 3 cm

## Microbiological characteristics:

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

## Chemical Characteristics

HUMIDITY: 35 %

DRY MATTER: 65 %

FAT IN DRY MATTER: 35 %

## Production Technologies

For this type of product, first the processing of the milk that is thermised, the addition of rennet and selected molds takes place. The curd is drained, salted and formed, after which there is the subsequent cold processing so as not to alter the structure, taste and characteristics of the cheese. The filling is exclusively of goat only, aged in rose petals and berries.

## Organoleptic characteristics:

The taste is structured on three levels:

1. Sweet: white chocolate
2. Salted: of blue cheese
3. Acid: berries

The paste has a soft structure.