

Cow



Piccoli piaceri di montagna®

Item Code: SM1068



SICILIA

## Ragusano DOP

Cheese produced in the province of Ragusa with whole raw cow's milk, spun paste. Sweet taste, not very spicy in the first months of seasoning; it becomes pleasantly spicy with an advanced aging.

### INGREDIENTS:

Raw cow's milk, salt, lamb or kid rennet

**RAW MATERIAL:** whole raw cow's milk compliant with REG. EC 853/2004

NOT EDIBLE RIND



Seasoning: 12 mesi

## NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1408 KJ/ 339 kcal
Fats	27 g - with a saturated fat content: 17 g-
Carbohydrates	0 g -with a sugars content of: 0 g-
Protein	25 g
Salt	2 g

## PACKAGING'S INFORMATIONS \*

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
12 Kg	1	On demand	On demand	//	60 days

\*The packaging material used complies with current legislation

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# Technical sheet



## Dimensions

SHAPE: parallelepiped

## Chemical Characteristics

HUMIDITY: 43 %

DRY MATTER: 57 %

FAT IN DRY MATTER: 44 %

## Organoleptic characteristics:

The paste is white, tending to straw yellow, compact. The rind can be capped with olive oil; the taste is sweet and not very spicy in the first months of maturation and becomes pleasantly spicy when left to mature.

## Production technologies

The milk of one or more milking is coagulated at 34-36 ° C, exploiting the spontaneous development of the dairy microflora. The processing is handmade, with wooden tools and traditional methods. Salting, in saturated brine, involves a percentage of salt not exceeding 6%.

The NON EDIBILE CRUST is hard, smooth, thin and of golden yellow or straw-yellow colour tending to brown. A square section with rounded corners slightly deformed by the rope that keeps it suspended during the seasoning and shows the company brand of the cheese maker, the stamps of the denomination, the numbering and the brand of quality certification.

## Microbiological characteristics:

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