

Cow



Piccoli piaceri di montagna®

Item Code: SM1028



PIEMONTE

Robiola d'Alba

Soft cow's milk cheese, typical production from the Langa area. The paste is white, slightly grainy with the characteristic of slight acidity. Savoury on the palate



INGREDIENTS:

Pasteurized cow's milk, salt, rennet

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

EDIBLE RIND

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

CONSERVATION METHOD: 0 - 6 °C

MILK'S ORIGIN: Italy NO GMO

Seasoning: 15 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1548 KJ/370 kcal
Fats	30 g - with a saturated fat content: 12.1 g-
Carbohydrates	<0.01 g -with a sugars content of: <0.01 g-
Protein	25 g
Salt	2 g

PACKAGING'S INFORMATION *

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 with flat faces

DIAMETER: 10 cm

HEEL: 2 cm slightly convex

Chemical Characteristics

HUMIDITY: 52 %

DRY MATTER: 48 %

FAT IN DRY MATTER: 42 %

Organoleptic characteristics:

The pasta has a fibrous, elastic, compact and moist structure. Homogeneous milk white colour - cream; I try to make holes. The taste is fresh, milky, acidulous and sapid.

Microbiological characteristics:

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