

# Goat



Piccoli piaceri di montagna®

Item Code: SC2005



PIEMONTE

## Robiola di capra

Soft cheese, with flowery rind, obtained from raw goat's milk, in a small farm near Roccaverano, where the goats are still grazed.

### INGREDIENTS:

Raw goat milk, rennet, salt

RAW MATERIAL: whole raw goat's milk in accordance with REG. CE 853/2004

### EDIBLE RIND



Seasoning: 15 days

## NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1193 KJ/285 kcal
Fats	25.2 g – with a saturated fat content: 17.8 g-
Carbohydrates	1.7 g -with a sugars content of: 1.7 g-
Protein	12.9 g
Salt	1.1 g

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

CONSERVATION METHOD: 0 -4 °C

MILK'S ORIGIN: Italy NO GMO

## PACKAGING'S INFORMATIONS \*

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

## Chemical Characteristics

HUMIDITY: 58.44 %

DRY MATTER: 41.56 %

FAT IN DRY MATTER: 37.5 %

## Microbiological characteristics:

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

## Production Technologies

The milk of the evening milking is cooled to a temperature of 12 – 20 ° and it is added the whey produced in the company, to promote the maturation of the milk. The milk of the morning milking is added and the temperature brought to 22 °C, the optimum temperature for the curd, the rennet is added; the milk is left to rest for about 20 hours. At the end of the rest period, the curd is formed into molds, and allowed to drip for 24 hours; is then subjected to dry salting and the molds are turned several times to favour the product purge, this phase lasts about 48 hours. At this point the product is ready for storage in the cell at 4 °C.

## Organoleptic characteristics:

Soft cheese, clear straw -coloured, with little small holes, soft and velvety taste, with a hint of goat, with a hint of herbs and good olive oil.