

Cow



Item Code: SM1024



Robiola di Introbio

Cow's milk washed rind cheese. The dough is soft and creamy, on the palate it is sweet and aromatic.

INGREDIENTS:

Pasteurized cow's milk, salt, rennet and lactic ferments

NOT EDIBLE RIND



Seasoning: 30 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1266 KJ/302 kcal
Fats	25 g – with a saturated fat content: 21 g-
Carbohydrates	<0.01 g -with a sugars content of: <0.01 g-
Protein	18 g
Salt	2 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
800 g	2	6	6	485X260XH120	45 days

*The packaging material used complies with current legislation

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Technical sheet



Dimensions

SHAPE: square

DIMENSIONS: width 13 cm; length: 13 cm; height: 2-4 cm

Chemical Characteristics

HUMIDITY: 54 %

DRY MATTER: 46 %

FAT IN DRY MATTER: 49 %

Organoleptic characteristics:

Fresh product, with a thin rind, a delicate and oily paste with a sweet milk taste.

Microbiological characteristics:

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

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