

Goat



Item Code: SC2020



Robiolo dello spazzacamino

This pure goat milk robiola is aged in cave for two months. The elastic paste is covered with small holes, it has a white colour with straw yellow reflections. The texture of the dough is soft and tasty on the palate and with good persistence.

INGREDIENTS:

Pasteurized goat's milk, rennet, salt

NOT EDIBLE RIND



Seasoning: 60 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

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

CONSERVATION METHOD: 0 -6 °C

MILK'S ORIGIN: Italy NO GMO

Energy value	1120 KJ/ 267 kcal
Fats	21 g - with a saturated fat content: 14.5 g-
Carbohydrates	0.91 g -with a sugars content of: 0.91 g-
Protein	18.5 g
Salt	1.7 g

PACKAGING'S INFORMATION *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
500 g	4	9	6	250X375XH110	60 days

*The packaging material used complies with current legislation

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Technical sheet



Dimensions

SHAPE: cylindrical with flat faces

HEEL: 5-6 cm slightly convex

DIAMETER: 2 cm

Production Technologies

Product obtained from whole goat's milk, salting takes place in brine for a period of 2 hours; at the end of this phase, the product is matured in controlled humidity and temperature cells for a period of 60 days.

Microbiological characteristics:

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

Organoleptic characteristics:

Produced from natural rind, with abundant growth of cream-colored molds. The paste is straw yellow-colour to milky white, variations linked to feeding. The consistency of the dough is soft on the palate, melting and spreadable. The eyes are absent. The taste is sweet, pleasant, slightly acidic, and with a characteristic taste of milk if consumed fresh. Use as a table cheese.

Chemical Characteristics

HUMIDITY: 45 %

DRY MATTER: 55 %

FAT IN DRY MATTER: 40 %