

Item Code: SC2020





Robiolino 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 INFORMATIONS

(In respect of 100 g of product)

| Energy value | 1120 KJ/ 267 kcal | |
|---------------|--|--|
| Fats | 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 | |
| | Fats Carbohydrates Protein | |

PACKAGING'S INFORMATIONS *

| 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

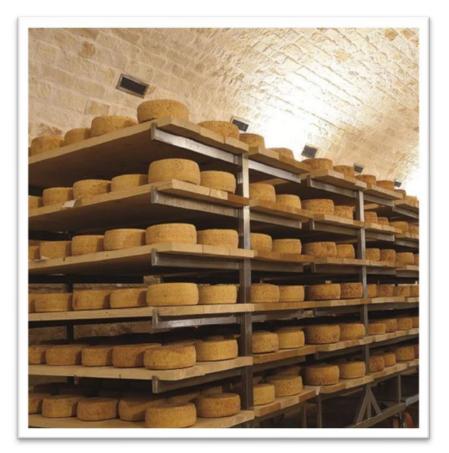
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Rev. 29 May 2019





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 %**

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