

Item Code: SP6001



PIEMONTE

Seirass del fen

Very rare ricotta produced in Val Pellice with pure sheep's milk. History says that to transport it and not break it, it was common to wrap it in hay. As then the hay helps the conservation and gives a certain aromaticity to the ricotta. The pasta is salty, compact and white in colour. In the mouth it is oily, sweet and delicate. The seirass also occurs at long maturing.

INGREDIENTS:

Sheep serum, pasteurized sheep's milk, salt

EDIBILE RIND: absent



Seasoning: 6 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 875 KJ/209 kcal

Fats 17 g - with a saturated fat content: 12 g-

Carbohydrates 3 g -with a sugars content of: 3 g-

Protein 11 g

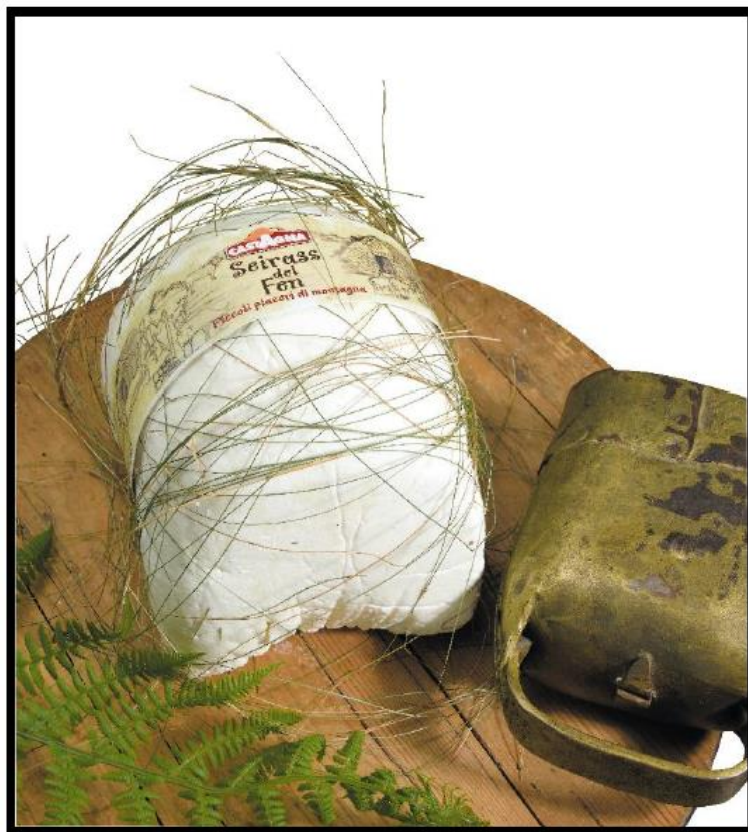
Salt 1 g

PACKAGING'S INFORMATION *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
1 Kg	4	9	6	510x240XH155	60 days

*The packaging material used complies with current legislation

Technical sheet



Dimensions

SHAPE: round

DIAMETER: 25 cm

Organoleptic characteristics:

Salted, compact white pasta; in the mouth it is delicate.

Chemical Characteristics

HUMIDITY: 70 %

DRY MATTER: 30 %

FAT IN DRY MATTER: 56 %

Microbiological characteristics:

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