

Goat



Item Code: SC2029



PIEMONTE

Sigarot al Miele

Product made with goat's milk, with a delicate taste and a creamy consistency, refined with acacia honey.

INGREDIENTS:

Raw goat milk, honey (0,5%), rennet, salt

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

EDIBLE RIND

Seasoning: 10 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 -4 °C

MILK'S ORIGIN: Italy NO GMO

Energy value	1209 KJ/ 289 kcal
Fats	25 g - with a saturated fat content: 16.4 g-
Carbohydrates	3.4 g -with a sugars content of: 2.8 g-
Protein	12.9 g
Salt	1.63 g

PACKAGING'S INFORMATION *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
180 g	6	9	6	240x240xH85	45 days

*The packaging material used complies with current legislation

Via A. di Dio, 185 - 28877 ORNAVASSO (VB)
Tel. 0323 837628 - Fax. 0323 837898

e.mail: commerciale@castagnasrl.com
www.castagnasrl.com

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Technical sheet



Dimensions

SHAPE: Cylindrical

DIAMETER: 4 cm

LENGHT: 10-15 cm

Chemical Characteristics

HUMIDITY: 61 %

DRY MATTER: 39 %

FAT IN DRY MATTER: 40 %

Organoleptic characteristics:

The ivory white paste is uniform and soft on the palate and has a creamy, delicate flavour.

Microbiological characteristics:

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