

# Goat



Piccoli piaceri di montagna®

Item Code: SC2028



PIEMONTE

## Sigarot al Naturale

A goat's milk cheese produced on the Langa hill in the province of Asti. The paste is creamy and has a delicate flavour in which the taste of goat's milk emerges.

### INGREDIENTS:

Raw goat milk, salt and rennet

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)

Energy value	1193 KJ/ 285 kcal
Fats	25 g – with a saturated fat content: 16.4 g-
Carbohydrates	1.7 g -with a sugars content of: 1.7 g-
Protein	12.9 g
Salt	1.63 g

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

CONSERVATION METHOD: 0 -4 °C

MILK'S ORIGIN: Italy NO GMO

## 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

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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)