

Aged

CASTAGNA
Piccoli piaceri di montagna®

ITEM CODE: FN5011



PIEMONTE

Sola

Traditional cheese from the mountains of Cuneo. Made with raw cow's milk, aged for 4 months. Fatty paste with widespread holes; it is tasty, aromatic and persistent in the mouth.



INGREDIENTS:

Raw cow's milk, salt and rennet

NOT EDIBLE RIND

RAW MATERIAL: Whole cow's milk in according to REG. EC 853/2004

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

CONSERVATION METHOD: 0 -6 °C

MILK'S ORIGIN: Italy NO GMO

Seasoning: 60 days

NUTRITIONAL INFORMATIONS

(In respect of 100 g of product)

Energy value	1592 KJ/384 kcal
Fats	32 g - with a saturated fat content: 23 g-
Carbohydrates	0 g -with a sugars content of: 0 g-
Protein	24 g
Salt	2.4 g

PACKAGING'S INFORMATIONS *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
2.5 Kg	2	6	6	480X360XH120	60 days

*The packaging material used complies with current legislation

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Technical sheet



Dimensions

SHAPE: cylindrical

Chemical Characteristics

Aw: >0,92

HUMIDITY: 40 %

DRY MATTER: 60 %

FAT IN DRY MATTER: 45-50 %

Production Technologies

Handcrafted soft cheese with raw whole cow's milk, rennet and salt. It presents a node at the centre of the shape due to the folding of the canvas (rizolo) which guarantees the authenticity of the product.

Organoleptic characteristics

Fatty cheese and widespread holes in the mouth is tasty, aromatic and persistent.

Microbiological characteristics:

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