

Sheep



Item Code: SP6003



PIEMONTE

Tometta di pecora

Small toma of raw-processed sheep's milk, produced on the mountain pasture in the high Val Chisone. The paste is fat with small holes. In the mouth it is tasty, with hints of alpine herbs.

INGREDIENTS:

Raw sheep's milk, salt and rennet

RAW MATERIAL: whole raw sheep's milk conforming to REG. EC 853/2004

NOT EDIBLE RIND



Seasoning: 60 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1260 KJ/300 kcal
Fats	30 g - with a saturated fat content: 18 g-
Carbohydrates	<1 g -with a sugars content of: < 1 g-
Protein	20 g
Salt	2.2 g

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

CONSERVATION METHOD: 0 - 6 °C

MILK'S ORIGIN: Italy **NO GMO**

PACKAGING'S INFORMATION *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
800 g	4	6	6	3550x355xH120	60 days

*The packaging material used complies with current legislation

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Technical sheet



Dimensions

SHAPE: cylindrical with flat sides

DIAMETER: 10-15 cm

HEEL: 7 cm slightly convex

Chemical Characteristics

HUMIDITY: 30 %

DRY MATTER: 70 %

FAT IN DRY MATTER: 40 %

Organoleptic characteristics:

Cheese with a compact texture, finely glazed, tasty on the palate with hints of alpine grass.

Microbiological characteristics:

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