

Item Code: SC2160



LOMBARDIA

Zucca nera Mignon

Lactic processing cheese. The pasta has a creamy and soft structure, the colour of the pasta is white - yellow for the presence of the saffron; the black - grey rind is given by vegetable charcoal.

INGREDIENTS:

Raw goat's milk, salt, rennet of kid, saffron and charcoal vegetable.

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

EDIBLE RIND

ALLERGENS: Milk and milk-based products milk (According to Reg. EU No. 1169/2011)

CONSERVATION METHOD: 0 -4 °C

MILK'S ORIGIN: Italy NO GMO



Seasoning: 15 days

NUTRITIONAL INFORMATIONS

(In respect of 100 g of product)

Energy value	1613 KJ/ 389 kcal
Fats	33 g - with a saturated fat content: 22.7 g-
Carbohydrates	1.7 g -with a sugars content of: 1.25 g-
Protein	21.4 g
Salt	1.12 g

PACKAGING'S INFORMATIONS *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
120 g	6	15	6	240X240XH85	30 days

*The packaging material used complies with current legislation

Technical sheet



Dimensions

SHAPE: truncated cone

HEEL: 3-4 cm

Chemical Characteristics

HUMIDITY: 42 %

DRY MATTER: 58 %

FAT IN DRY MATTER: 48 %

Production Technologies

Processing from goat's milk heated at low temperature with rennet addition. The peculiarity is the inoculation of the molds and the addition of saffron powder which gives the finished product a particular and delicate taste.

Organoleptic characteristics:

The dough has an elastic and soft structure, without holes, the colour of the pasta is white-yellowish. The rind is black - grey due to the charcoal.

Microbiological characteristics:

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