

Item Code: SC2160 





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** 



Seasoning: 15 days

### NUTRITIONAL INFORMATIONS

(In respect of 100 g of product)

| ALLERGENS: Milk and milk-based products<br>milk (According to Reg. EU No. 1169/2011) | Energy value  | 1613 KJ/ 389 kcal                            |
|--|---------------|--|
| CONSERVATION METHOD: 0 -4 °C   | Fats          | 33 g – with a saturated fat content: 22.7 g- |
| MILK'S ORIGIN: Italy NO GMO  | Carbohydrates | 1.7 g -with a sugars content of: 1.25 g-     |
|  | Protein       | 21.4 g                                       |
|  | Salt          | 1.12 g                                       |

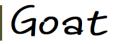
# **PACKAGING'S INFORMATIONS \***

| 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

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# Technical sheet



# **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)

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Dimensions

HEEL: 3-4 cm

HUMIDITY: 42 %

DRY MATTER: 58 %

FAT IN DRY MATTER: 48 %

SHAPE: truncated cone

Chemical Characteristics

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