

Goat



Item Code: SC2044.3



PIEMONTE

Confit

FIGS JAM AND BAROLO

Cheese produced with goat's milk worked raw in a small dairy situated in Langhe Astigiane. The surprise is at the cut: a heart of compote of strawberry joins the cheese dough in a unique balance of aromas and flavours.

INGREDIENTS:

Raw goat milk, figs jam and Barolo (figs 48%, sugar, 3% Barolo wine, lemon) salt, rennet

RAW MATERIAL: whole raw goat's milk in accordance with REG. CE 853/2004

EDIBLE RIND

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

CONSERVATION METHOD: 0 -4 °C

MILK'S ORIGIN: Italy NO GMO



Seasoning: 10 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1248 KJ/ 299 kcal
Fats	25.2 g - with a saturated fat content: 17.8 g-
Carbohydrates	4.8 g -with a sugars content of: 3.4 g-
Protein	12.9 g
Salt	1.1 g

PACKAGING'S INFORMATIONS *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
180 g	6	9	6	250x375xH110	45 days

*The packaging material used complies with current legislation

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Technical sheet



Dimensions

SHAPE: Cylindrical with slightly edged flat faces

HEEL: 3-4 cm

DIAMETER: 4 cm

Chemical Characteristics

HUMIDITY: 58.44 %

DRY MATTER: 41.56 %

FAT IN DRY MATTER: 37.5 %

Microbiological characteristics:

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

Production Technologies

The milk from the evening milking is cooled, depending on the season, at temperatures ranging from 12 to 20 °C and the self-produced serum is introduced into the milk. At this point the milk matures (acidifications) begins. With the addition of milk, the next morning, and reaching temperatures varying between 18 and 22 °C, optimal conditions are obtained for curdling. When added with natural rennet, the milk is shaken and then left to rest for a period ranging from 16 to 20 hours. At this point the curd is ready to be placed in molds where it is purged for 24 hours. In this period the cheese is turned several times and salted. Salting is done dry; at the end of this phase, the cheese is transferred to a drying room, at a temperature between 15 and 18 °C, for at least eight days, awaiting packaging and sale.

Organoleptic characteristics:

The rind is absent and the structure of the dough is finely grainy and milky white. The aroma and taste are delicate, tasty and slightly acidic. Inside the product the sweet jam creates a harmony of flavours between sweetness and acidity