

Bios

Organic



Data Sheet

Description	An organically produced sheep cheese, edible surface-ripened by <i>Penicillium Candidum</i> mould, with soft, compact texture, straw yellow in colour, with mild and aromatic flavour. Fat content in dry matter 50%.
Ingredients	Pasteurised whole organic ewe's milk cheese, salt, rennet, milk ferments. The rind is covered with <i>Pennicillium Candidum</i> mould.
Allergenic	Milk
Ripening	Min. 15 days – Max 30 days
Storage Temp.	+ 6 °C +/- 2°C
	Whole Shape
Package	
Diameter	10 cm
Weight	gr. 330
Pcs Per Package	6 shapes
Product Code	001020
Bar Code	2708230
Package Code	9.80.0006768.124.7
T.M.C. Shelf Life	45 days
Carton Size	cm 23x36x6 (h)
Cartons per layer	10
Cartons per pallet	50

Nutrition typical values per 100 g	
Energy	1304 Kj / 314 Kcal
Fat	25,4 g
Of which saturated	19 g
Carbohydrates	3,0 g
Of which sugars	1,5 g
Protein	19 g
Salt	1,04 g

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