

## Quader de cavra

cod.116.00



This is a soft cheese with washed rind, obtained from full-cream goat's milk. The cheese has a parallelepiped shape, approx. 19 cm side, flat surface, and 7 cm straight height. The average weight of each whole cheese is approx. 2 kg, and it is ready to be eaten after maturing for approx. 45 days in pinewood boxes at a 5°C temperature and 95% humidity. The rind is smooth, soft, thin, and pinkish yellow in colour. Paste is soft faintly gummy and slightly yellowish white. Mild, faintly acid flavour and delicate typical of goat's cheese.

## INGREDIENTS

Goat milk, salt, rennet.

The appearance of mold on the surface is a sign of the natural aging process. It is therefore recommended not to remove the crust completely, but lightly scrape the surface.

## FEATURES:

Raw material: goat milk.

Ripening: 45 days

Finish product weight: average kg 2,2 ca.

Preservation: Keep refrigerate at +2/+6°C.

Shelf life: Best eaten within 60 days from wrapping.

Prefisso EAN: 2

Use: typical table cheese; soft, mild and delicate flavour with aromatic nuances.

## SIZING AND WRAPPING

Primary Packaging: tissue paper, vegetable parchment, single box

Tare Primary Packaging: +5 gr , +10 gr , +160gr

Primary Packaging Size: 22.5x21 cm , height 7cm

Secondary Packaging Type: carton of 2 forms

Tare Secondary Packaging: 165 gr.

Secondary Packaging Size: 46x22 cm, height 8 cm

EAN: 000101

Items per floor: 7

Number of floors: 9

Total Number of packages: 63

Europallet 80 x 120 cm

Palletizing

Pallett Height: Height 72 cm + 15 cm

Pallett Weight: 290 Kg approx

## INFORMAZIONI NUTRIZIONALI

Valori medi riferiti a 100 gr. di prodotto

Humidity 48,00 %

Total lipids 25,00 %

Fat in dry matter Min. 48%

Energy value 297 Kcal / 1230kjoule

## CARATTERISTICHE MICROBIOLOGICHE

Valori indicativi (limiti) per ciascun lotto

Total bacterial count Omessa

Coliforms at 30 ° C < 1.000 UFC/g

Escherichia coli < 1.000 UFC/g

Staphylococcus aureus < 10 UFC/g

Salmonella in 25 gr. Assente

Listeria monocytogenes In 25 gr. Assente

**CAROZZI**  
VALSASSINA

FORMAGGI A LAVORAZIONE TRADIZIONALE

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