

Blu Smeraldo Cod.: 00367

A "strange" cheese, called Smeraldo because of the colour between light blue and green that it takes on in the rind thanks to the ageing treatment. It is certainly striking to the eye, and it is strange precisely because it is not usual to see a cheese with this colouring in the rind, but we wanted to create a cheese with an intense character and a unique appearance.

It has a compact and soft structure, slightly moist inside, when cut, if the right knife is used it does not create difficulties, while in the mouth it has a slightly sticky but very soluble structure.

A cheese for lovers of the "piquant" type, as it is very intense, decidedly savoury, with lactic, animal and vegetable sensations, but there is also a basic sweetness, especially in the rind. It has a pleasant piquancy with a very long persistence.

This is a cheese that should certainly be enjoyed at the end of a meal, or even instead of dessert, with a fine dessert wine to accompany it. We like to define it also as a meditation cheese, given its pleasantness, even for an after-dinner drink, it can also stand up to spirits.

The rind is edible, if eaten a few days after opening, with time and the onset of further mould, we advise against eating it in order not to degenerate the internal organoleptic characteristics.

## Ingredienti / Ingredients / Ingrèdients:

Pasteurized cow's milk, milk enzymes, rennet, salt, penicillium roqueforti, glucose syrup, spirulina algae, colouring agent E133. ALLERGENS: MILK and MILK protein.

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Cheese Refined

Blue Cheese

Type of milk

Cow

Milk treatment

Pasteurized milk

Availability

Limited/Rare To book

Rennet

Animal

Edible crust

Edible

Unità di misura / Unit of measurement / Unité de mesure:

Kilo

Tipo di confezione / Package Type / Type d'emballage:

Form wrapped with aluminium paper and vacuum-packed

Peso per confezione / Weight per piece / Poids par pièce:

Confezioni per collo / Pieces per box / Pièces par colis:

2 shapes

Conservazione / Storage conditions / Conservation:

Refrigerate from 0°C to +4 °C

Mezzo di trasporto / Transportation / Transport:

Refrigerated from 0°C to +4°C

Durata del prodotto / Product life in sealed package / Dureé du produit

emballé:

30 days

Ordine minimo / Minimum order quantity / Commande minimum:

1 shape

## Valori nutrizionali medi / Average nutritional values / Valeurs nutritionnelles moyennes:

per 100g di prodotto / per 100g of product/ pour 100g de produit

Valore energetico / Energetic value / Valeur Energetique:	1404 kJ / 339 kcal
Grassi / Fat / Gras: di cui acidi grassi stauri / of wich saturated fatty acid / Dont acides gras saturés:	25 g 18,7 g
Carboidrati / Carbohydrates / Hydrates de carbone: di cui zuccheri / of wich sugars / Dont les sucres:	0,1 g 0,1 g
Proteine / Proteine / Protéines:	21,2 g
Sale / Salt / Sel:	2,12 g