



“LO SCIORTINO” – Refined with rum and pear

Cod.: 00365

A very complex cheese to explain its production characteristics, since it is not made with animal rennet, but with microbial coagulant from the porcini mushroom, noble moulds are not added, but the marbling comes from the technological aid for the curdling. The rind, in the first phase of maturation makes a spontaneous flowering of penicillium candidum, then immersing for a long time this cheese in the soak of rum and pear with cubes of candied pear to give aroma and flavor to this cheese.

The result is a small blue cheese to be enjoyed at the end of the meal, but also in the cheese dish, since its gustatory connotation a mix of flavor and sweetness makes it well balanced and very pleasant.

Edible crust.

In 2017, at the national INFINITI BLU cheese competition dedicated to blue-veined cheeses held every year in Gorgonzola, it was awarded the Quality Award.

Ingredienti / Ingredients / Ingrédients:

Pasteurized cow's milk, lactic acid bacteria, salt, microbial coagulant, candied pear cubes, treated in a crust with hydroalcoholic water. ALLERGENS: MILK and MILK protein.

Category

Cheese
Refined
Blue Cheese

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

Type of milk

Cow

Peso per confezione / Weight per piece / Poids par pièce:
approx. 600 grams

Milk treatment

Pasteurized milk

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

Availability

Almost always available

Conservazione / Storage conditions / Conservation:
Refrigerate from 0°C to +4 °C

Rennet

Microbiotic/Vegetable

Mezzo di trasporto / Transportation / Transport:
Refrigerated from 0°C to +4°C

Edible crust

Edible

Durata del prodotto / Product life in sealed package / Dureé du produit emballé:
30 days

Ordine minimo / Minimum order quantity / Commande minimum:
1 shape

Award-winning cheese

Awards

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:

342 kcal / 1429 kJ

Grassi / Fat / Gras:

17,81 g

di cui acidi grassi saturi / of wich saturated fatty acid / Dont acides gras saturés:

10,67 g

Carboidrati / Carbohydrates / Hydrates de carbone:

14,99 g

di cui zuccheri / of wich sugars / Dont les sucres:

13,35 g

Proteine / Proteine / Protéines:

15,01 g

Sale / Salt / Sel:

1,49 g