



“Crosta d’Oro” – Pecorino Golden Crust Aged

Cod.: 00273

This is our KING, our pride and our historical pecorino, we age it following the most traditional Tuscan ageing process. During the ageing phase we treat the rind with olive oil and at the end of this time, which lasts a minimum of 180 days to 10 months, and thanks to several and repeated treatments, it takes on this typical golden colour.

Both the product and the brand are our company's registered and patented trademarks.

Ideal for any use, both as it is, in flakes over meat carpaccio, and last but not least it has been used to make a cheese flavoured ice cream.

At the 2023-2024 World Cheese Awards in Trondheim, Norway, it won the gold medal.

Ingredienti / Ingredients / Ingrédients:

Pasteurized sheep MILK, live milk enzymes, rennet, salt

Category

Cheese
Refined
Hard Cheese - Matured

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

Kilo

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

Without wrapping (we can vacuum pack them if requested).

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

approx. 1300 grams

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

4 shapes

Conservazione / Storage conditions / Conservation:

Refrigerate from +2 °C to +6 °C

Mezzo di trasporto / Transportation / Transport:

Refrigerated from +2°C to +6°C

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

approx. 120 days

Ordine minimo / Minimum order quantity / Commande minimum:

1 shape

Type of milk

Sheep

Milk treatment

Pasteurized milk

Availability

Almost always available

Rennet

Animal

Edible crust

Not edible

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:

KJ 1594 - kcal 384

Grassi / Fat / Gras:

31,1

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

22,9

Carboidrati / Carbohydrates / Hydrates de carbone:

0,0

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

0,0

Proteine / Proteine / Protéines:

25,9

Sale / Salt / Sel:

1,2