



**Cod.:** 00351

## Creamy Cacio on a plate “Cacio Sburrante al piatto”

It cannot be defined a pecorino because it is made with sheep and cow milk (50% sh. + 50% c.); therefore, it is defined as mixed or two-milk cheese. Not everyone knows that “cacio” (colloquial for cheese) comes from the Latin “caseum” (cheese). Over time it has turned into caxo, then became casio, cascio, and finally turned into càcio.

Another origin of the name “formaggio” (cheese) derives from the Greek “formos”, which was the wicker basket in which curdled milk was placed to make the cheese and also give it its shape. The Greek “formos” then became the Roman “forma” which eventually turned into “fromage” (old French). Today the Italian word for cheese is “formaggio” which derives from the French “fromage”.

During the cheese making process of this cheese, the curds are split into big chunks, known as “walnut-hazelnut” sized splitting. The cheese is particularly creamy thanks to the size of the curd chunks and type of enzymes used.

### Category

Cheese  
Refined  
Soft Cheese - Fresh

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

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

### Type of milk

Cow  
Mixed 2 milks  
Sheep

**Peso per confezione / Weight per piece / Poids par pièce:**  
approx. 1400 grams

**Confezioni per collo / Pieces per box / Pièces par colis:**  
2 shapes

### Milk treatment

Pasteurized milk

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

### Availability

Almost always available

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

### Rennet

Animal

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

### Edible crust

Edible

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