



Cod.: 00383

“Candidum” – Soft two milks with flowered rind

A cheese with a very delicate taste, with a white outer rind and a soft, slightly ivory-coloured paste.

It is matured for 25 to 30 days in rooms at 8-10°C and humidity of 90-95%, thanks to these conditions and to the microclimate inside the ageing room, the surface is covered with a white and velvety felt of *Penicillium candidum*: a microscopic fungus that gives the cheese the aroma and smell of a fresh mushrooms mushroom.

The rind is edible, but it is advisable to taste the paste first and then eat the rind as well to better understand how much this cheese improves if you also eat the surface.

Category

Cheese
Refined
The specials

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

Kilo

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

individually wrapped form

Type of milk

Cow
Mixed 2 milks
Sheep

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

approx. 500 grams

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

4 shapes

Milk treatment

Pasteurized milk

Conservazione / Storage conditions / Conservation:

Refrigerate from 0°C to +4°C

Availability

Not available
Occasional

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:

30 days

Edible crust

Edible

Ordine minimo / Minimum order quantity / Commande minimum:

1 box (4 shapes)