



“PEPERINO” – Pecorino with black pepper

Cod.: 00375

This cheese made exclusively from sheep's milk from Italian farms flavoured with black pepper grains, we called it Peperino, precisely because it is mixed with the cheese peppercorns that, if they are not crushed give the cheese a delicate aroma of pepper... but if you chew them, then you become a peperino cheese! The unique and different processing technique from all other producers is the secret that helps to make this cheese so different from all other flavoured cheeses on the market.
Taste it, and you'll see.

Ingredienti / Ingredients / Ingrédients:

MILK of pasteurized sheep, peppercorns, lactic ferments, rennet, and salt. ALLERGENS: MILK and MILK protein

Category

Cheese
Refined
The specials

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

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

Type of milk

Sheep

Peso per confezione / Weight per piece / Poids par pièce:
approx. 800 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 +2 °C to +6 °C

Rennet

Animal

Mezzo di trasporto / Transportation / Transport:
Refrigerated from +2°C to +6°C

Edible crust

Edible

Durata del prodotto / Product life in sealed package / Durée du produit emballé:
approx. 90 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:

1499,9 kJ / 331 kcal

Grassi / Fat / Gras:

25,5g

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

16,6g

Carboidrati / Carbohydrates / Hydrates de carbone:

0,0g

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

0,0g

Proteine / Proteine / Protéines:

25,4g

Sale / Salt / Sel:

0,8g