



Codice prodotto: 11103

“La Torre” – The Rook Three-milk Cheese

This “high” cheese is just like a tower and a true specialty, which requires a complicated process to make. Three different types of milk are skilfully blended, cow, sheep and goat. The milk is then thermized to keep some of the bacteria alive, after we add enzymes and rennet it curdles. It is manually placed in the moulds and allowed to mature a few days.

Categoria

Cheese
Refined
The specials

Tipo Di Latte

Cow
Goat
Mixed 3 milks
Sheep

Reperibilità

Almost always available

Caglio

Animal

Edibilita Crosta

Edible

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

Tipo di confezione / Package Type / Type d'emballage:
Wrapped with protective film

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

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

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

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

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

Ordine minimo / Minimum order quantity / Commande minimum:
1 box (6 pieces)