

"OSO" - Raw cow's milk

Cod.: 10058

Oso because it's a cheese gustOSO (tasty), cremOSO (creamy), sofficiOSO (fluffy), burrOSO (buttery), appetitOSO (tempting), morbidOSO (soft)... made according to our recipe, this cheese is very pleasant to eat, easy to appreciate and suitable for all seasons.

Made from whole raw cow's milk, the curd is broken down to a walnut size, then left to mature for at least 40 days, but sometimes even longer. Although it is a fairly young cheese, it expresses complex scents, as do much more mature cheeses.

If the rind is clean, it is edible, but since it is a cheese that after a short time is subject to remake of mould, in case it is very moulded, it is better not to eat it, not because it is dangerous for the health, but because it alters the organoleptic characteristics of this cheese.

Ingredienti / Ingredients / Ingrèdients:

Raw cow's milk - Raw milk, rennet and salt. ALLERGENS: MILK and MILK protein.

Cheese Selection Soft & Tender

Type of milk

Cow

Milk treatment

Raw milk

Availability

Not available

Rennet

Animal

Edible crust

Edible

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

Kilo

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

Shape wrapped with parchment paper

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

2,8 kg approx.

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

1 shape

Conservazione / Storage conditions / Conservation:

Refrigerate from +4°C to +8°C

Mezzo di trasporto / Transportation / Transport:

Refrigerated from +4°C to +8°C

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

emballé:

30 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:	362 Kcal / 1501 KJ
Grassi / Fat / Gras: di cui acidi grassi stauri / of wich saturated fatty acid / Dont acides gras saturés:	30 g 22 g
Carboidrati / Carbohydrates / Hydrates de carbone: di cui zuccheri / of wich sugars / Dont les sucres:	0 g 0 g
Proteine / Proteine / Protéines:	23 g
Sale / Salt / Sel:	1.7 g