



## Batuffolo

Cod.: 00219

Fresh soft cheese for the table or for cooking

After the great success we had with "Sburratino" here is another product made only with fresh Italian milk that will literally surprise those who try it! It can be eaten alone or combined with both savoury and sweet ingredients and dishes. It is not easy to explain its texture and flavour, we can only say that it stands somewhere between Robiola and Ricotta and that it is really very good and tasty. We cannot give you much advice on how to use it because it goes well with anything and can be used from starter to dessert.

**Ingredients:**

Italian cow's MILK, salts.

**Allergens:** Milk and milk derivatives

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**Category:**

Cheese, Selection, The fresh

**Milk:**

Cow

**Milk treatment:**

Pasteurized milk

**Availability:**

To order

**Milk origin:**

Italy

**Unit of measurement:**

Kilo

**Package Type:**

Vacuum die

**Weight per piece:**

approx. 2 Kg

**Pieces per box:**

1 piece

**Storage conditions:**

Refrigerate from 0Â°C to +4Â°C

**Transportation:**

Refrigerated from 0Â°C to +4Â°C

**Product life in sealed package:**

9 days

**Minimum order quantity:**

1 piece

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### Average nutritional values

per 100g of product

<b>Energetic value:</b>	1001 kJ / 242 kcal
<b>Fat</b>	21g
of wich saturated fatty acid	14g
<b>Carbohydrates</b>	3,76g
of wich sugars	3,49g
<b>Proteine</b>	9,44g
<b>Salt</b>	0,12g