



Giuncata

Cod.: 15010

The name of this product comes from "giunco" which means reed; in fact, when preparing this cheese, the reeds are woven together to create a container into which the squeeze drained curd is placed, giving it a particular spindle-like shape which characterizes this cheese.

The freshly milked cow milk is delivered to the cheese factory where it is analysed and pasteurised (the milk is heated at 71.3°C for 15 sec. and then quickly cooled down).

It is then poured in cauldrons where the temperature reaches 32-38 °C, the liquid calf rennet is then added to it and the coagulation takes place in about 25-30 min.

The cheese maker decides when to cut the curds, which are delicately cut into hazel nut-walnut sized bits, with a tool called a "spino". The curd is manually placed in the draining mould to determine the weight and finally wrapped in reeds and squeezed on the sides to eliminate the excess whey.

The next step is placing the pieces in brine (a water and salt solution) to confer the perfect delicate and savoury flavour.

Ingredienti / Ingredients / Ingrédients:

Skimmed milk, milk, salt, and rennet. ALLERGENS: MILK and MILK protein

Category

Cheese
Selection
The fresh

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

Tipo di confezione / Package Type / Type d'emballage:
Heat, sealed pan with water

Type of milk

Cow

Peso per confezione / Weight per piece / Poids par pièce:
1500 grams

Milk treatment

Pasteurized milk

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

Availability

To order

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

Rennet

Animal

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

Edible crust

Without crust

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

Ordine minimo / Minimum order quantity / Commande minimum:
1 tray

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:

754 kJ / 180 kcal

Grassi / Fat / Gras:

13,4g

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

9,5g

Carboidrati / Carbohydrates / Hydrates de carbone:

2,3g

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

1,3g

Proteine / Proteine / Protéines:

12,8g

Sale / Salt / Sel:

0,15g