



**Cod.:** 09240

## “VELLUTATO” – The Velvety creamy cheese 250gr

We are very proud to be able to offer this uniqueness and anyone who tastes it is pleasantly impressed.

Innovative cheese, unique in its kind, there is no other such cheese in Italy. If you were to describe it, it is a middle ground between a Greek yoghurt and a mascarpone, but much less fat, in fact it has only 27% fat.

Its texture is creamy and velvety, the color is white and its taste is sweet with a pinch of salt, it is not acidic or bitter. For its production is used 50% cream and 50% milk, there is no rennet, so ideal for vegetarians.

It can be used as a natural food, but it is fantastic used in any way, whether in sweet or salty version, combined with meat or fish. Basic ingredient for the preparation of Starters, first and second courses .... but great for the preparation of a cheesecake or a "tiramisu light" given its low fat content ... in short, a cheese really from all meal.

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### Category

Cheese  
Selection  
The fresh

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

**Tipo di confezione / Package Type / Type d'emballage:**  
Pet pan

### Type of milk

Cow

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

### Milk treatment

Pasteurized milk

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

### Availability

Almost always available

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

### Rennet

Rennet-free

**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:**  
25 days

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