



**Codice prodotto:** 00230

## Our Mascherpa

It looks like a soft but thick cream, white to a very pale yellow, sweet and very high in calories. It is used fresh and does not last long. Most Italian cheese is made through presamic coagulation, which means adding rennet to milk, while Mascarpone is made through an acid-thermal coagulation of milk cream which means that acetic acid or citric acid is added to the milk cream and is processed for 5-10 min. at a temperature of 90-95 °C. Obtaining coagulation through this process gives the unique creaminess to Mascarpone. This is also why Mascarpone is a dairy product but not cheese. The milk we use to make Mascarpone is the first milked of the day, and as soon as it reaches the premises it is first centrifuged to obtain milk cream with a 35% content of fat. It is not produced using rennet so it can be used by vegetarians. It does not contain coagulated casein so it does not cause negative effects to people who are milk intolerant.

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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

### Availability

To order

**Peso per confezione / Weight per piece / Poids par pièce:**  
approx. 1,5 Kg

### Caglio

Rennet-free

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

### Edibilità Crosta

Without crust

**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:**  
12 days

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