



Gran Deâ€™™ Magi – overaged

Cod.: 18021

Hard cow's and buffalo milk cheese aged more than 36 months

It is a cheese created to amaze those who taste it. It is not our intention to emulate or copy the great Italian DOP cheeses, in fact anyone who thinks they are faced with a Parmigiano Reggiano or a Grana Padano is greatly mistaken! Only the format is similar because its size is around 36 kg, then it depends on aging, because 6-year-old forms drop to 30 kg.

It is a work of dairy art, created by mixing good fresh cow's milk and buffalo milk.

The result is evident and understandable to anyone who tastes it.

New cheese that bears our name, in fact once the shape has been beaten, therefore "expertized" which means chosen and selected, our brand is branded to protect the selection.

It has a minimum maturation of 36 months, but we have some in our caves that are aged for 60 and 72 months, and it is a cheese that can be appreciated eaten in pieces, flaked or grated.

Ingredients:

Partially skimmed raw cow's **MILK**, pasteurized whole buffalo **MILK**, lactic ferments, rennet, salt, Lysozyme (**EGG Protein**)

Allergens: Egg, Milk and milk derivatives

Category:

Cheese, Selection, The Very Aged

Milk:

Buffalo, Cow, Mixed 2 milks

Milk treatment:

Pasteurized milk, Raw milk

Availability:

Almost always available, Limited/Rare

Milk origin:

Italy

Unit of measurement:

Kilo

Package Type:

Without wrapping or vacuum

Weight per piece:

approx. 36 kg

Pieces per box:

1 shape

Storage conditions:

Refrigerate from 4Â°C to +8Â°C

Transportation:

Refrigerated from 4Â°C to +8Â°C

Product life in sealed package:

90 days

Minimum order quantity:

1 shape

Average nutritional values

per 100g of product

Energetic value:	1714 kJ / 413 kcal
Fat	32g
of wich saturated fatty acid	22g
Carbohydrates	0g
of wich sugars	0g
Proteine	31g
Salt	1.3g