

SEMI – SEASONED

BELLA GIULIA

NAME *cheese from cow's milk*

PRODUCT *cheese from cow's raw milk*

APPEARANCE *cylindrical in shape, it has a rustic rind and a compact, straw-colored paste with few irregular holes*

INGREDIENTS *fresh cow's milk, salt, natural rennet*

ALLERGENS *milk and its by-products*

GMO *does not contain and is not derived from GMOs*

SIZE (variable weight) *Kg 4,000/5,000*

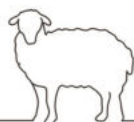
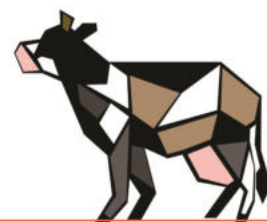
AGING *minimum 120 days*

REFINING *hand-salted and cellar-aged at 6-9°C*

PACKAGING *vacuum packed with vegetable paper for food*

MODE OF CONSERVATION *refrigerated at 4°C*

AVAILABILITY *year-round*



NUTRITIONAL FACT - AVERAGE VALUES PER 100G OF PRODUCT

Energy 1569 kJ / 378 - Fats 30g of which saturated fatty acids 18,7g

Carbohydrates 0,4g of which sugar 0,2g - Proteins 26,8g - Salt 1,3g