

BLUE



PIRADORO

NAME *blue-veined cheese made from cow's milk*

PRODUCT *raw and tender blue cow cheese*

APPEARANCE *Cylindrical shape in various cuts.*

Fine, rough natural rind. Creamy white paste with blue-green streaks. Mild, savory flavor with an appetizing aroma

INGREDIENTS *pasteurized 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 3,500/4,500*

AGING *aged with grape marc*

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

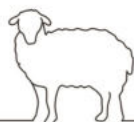
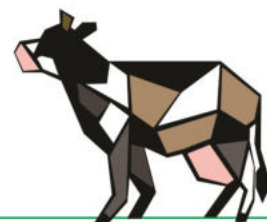
PACKAGING *vacuum packed with vegetable paper for food*

MODE OF CONSERVATION *refrigerated at 4°C*

AVAILABILITY *year-round*



**PIRADORO aged
with DRIED FRUIT**



NUTRITIONAL FACT - AVERAGE VALUES PER 100G OF PRODUCT
Energy 1299 kJ / 314 - Fats 26g of which saturated fatty acids 19g
Carbohydrates 0g of which sugar 0g - Proteins 18g - Salt 1,6g