



SEMI – SEASONED

TOMA REALE

NAME *semi-aged cheese from sheep's milk*

PRODUCT *semi-aged sheep's milk cheese with soft, aerated texture and white color.*

Winner of the AIMA CASEUS PRIZE 2016 as "Best Farmhouse Cheese"

APPEARANCE *round in shape, stands out for its intense milk flavor*

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

ALLERGENS *milk and its by-products*

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

SIZE (variable weight) *from Kg 2,800 to 4,000*

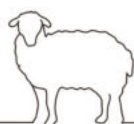
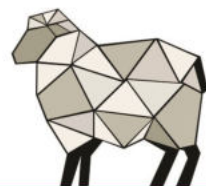
AGING *from 2 to 4 months*

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 1129 kJ / 273 - Fats 23,3g of which saturated fatty acids 5,6g

Carbohydrates 2,2g of which sugar 0,3g - Proteins 13,5g - Salt 2,6g