

BLUE

ERBORINATO DI CAPRA BLU DOLCE

NAME *blue cheese from sheep's milk*

PRODUCT *compact, dry and soft but not too creamy cheese, white in color with blue-green veins.*

Taste savory but not spicy

APPEARANCE *cylindrical in shape*

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

ALLERGENS *milk and its by-products*

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

SIZE (variable weight) *Kg 2,800/3,500*

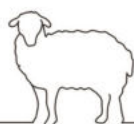
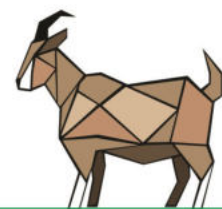
AGING *minimum 3 months*

REFINING *aged on grape lees*

PACKAGING *aluminum foil and vacuum packed*

MODE OF CONSERVATION *refrigerated at 4°C*

AVAILABILITY *year-round*



NUTRITIONAL FACT - AVERAGE VALUES PER 100G OF PRODUCT

Energy 1469 kJ / 354 - Fats 29g of which saturated fatty acids 21g

Carbohydrates 1,5g of which sugar 0,1g - Proteins 21,8g - Salt 1,56g

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BLU DOLCE REFINED

