



Tre Stelle®
Dry Ricotta 2kg



GTIN	Material number	Production and conservation methods
059441001169	70519 2x2 kg	Conventional, Pasteurisation

Description

Tre Stelle Ricotta is a delightful and versatile Italian cheese that adds a unique touch to your culinary creations. Made from 100% Canadian Dairy, this dry ricotta cheese has a crumbly and granular texture. It offers a mild and slightly sweet flavor with a hint of nuttiness, perfect for grating or crumbling over pasta dishes, salads, and baked goods. Its dry texture makes it easy to sprinkle onto your favorite recipes, adding a delightful creamy element.

Storage

Temperature Min: 2 °C. Temperature Max: 4 °C. Keep refrigerated. Do not freeze.

Fat level

12%

Country of origin Dairy farm

Canada Concord - CA 1400

Claims & Certifications

100% CANADIAN MILK



Ingredients

Pasteurized milk and whey, Cream, Lactic acid, Salt.

Allergens

milk

Nutrition per 55 g	
Kcal	100 kcal
kJ	418.4 kJ
Fat	7 g
Saturated fat	4.5 g
TransFat	0.2 g
Carbohydrate	3 g
Sugar	3 g
Protein	7 g
Sodium	75 mg
Potassium	75 mg
Calcium	175 mg
Iron	0.1 mg