



Tre Stelle®

Dry Ricotta 2kg



GTIN

059441001169

Material number

70519 2x2 kg

Production and conservation methods

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, Milk & Products Thereof

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 |