

GTIN

059441003354

Material number

70601 1x5 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

**ARLA
PRO.**
PARTNERS
AT HEART

Ingredients

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

Allergens

milk, Milk & Products Thereof

Nutrition per 55 g

<i>Kcal</i>	100 kcal
<i>kJ</i>	418.4 kJ
<i>Fat</i>	7 g
<i>Saturated fat</i>	4.5 g
<i>TransFat</i>	0.2 g
<i>Carbohydrate</i>	3 g
<i>Sugar</i>	3 g
<i>Protein</i>	7 g
<i>Sodium</i>	75 mg
<i>Potassium</i>	75 mg
<i>Calcium</i>	175 mg
<i>Iron</i>	0.1 mg