

GTIN

90059441184520

Material number

70787 1x6 kg

Production and conservation methods

Conventional, Pasteurisation

Description

Castello Piave Mezzano Cheese is a delightful and flavorful Italian cheese that originates from the Veneto region. Made from cow's milk, this semi-hard cheese offers a smooth and firm texture with a sweet and nutty flavor. Castello Piave Mezzano Cheese is aged for a moderate period, allowing its flavors to develop and intensify. It has a distinctive and complex taste, with hints of caramel and fruitiness. This versatile cheese can be enjoyed on its own, shaved over salads, or used in various recipes.

Storage

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

Country of origin Dairy farm

Italy

3. party plant

Claims & Certifications

PROTECTED DESIGNATION OF ORIGIN

**ARLA
PRO.**
PARTNERS
AT HEART

Ingredients

Pasteurized milk, Salt, Bacterial culture, Rennet. Rind not edible.

Allergens

milk

Nutrition per 30 g

<i>Kcal</i>	130 kcal
<i>kJ</i>	543.92 kJ
<i>Fat</i>	11 g
<i>Saturated fat</i>	7 g
<i>TransFat</i>	0.2 g
<i>Carbohydrate</i>	0 g
<i>Sugar</i>	0 g
<i>Protein</i>	8 g
<i>Sodium</i>	190 mg
<i>Potassium</i>	30 mg
<i>Calcium</i>	250 mg
<i>Iron</i>	0 mg