



CACIOCAVALLO SILANO

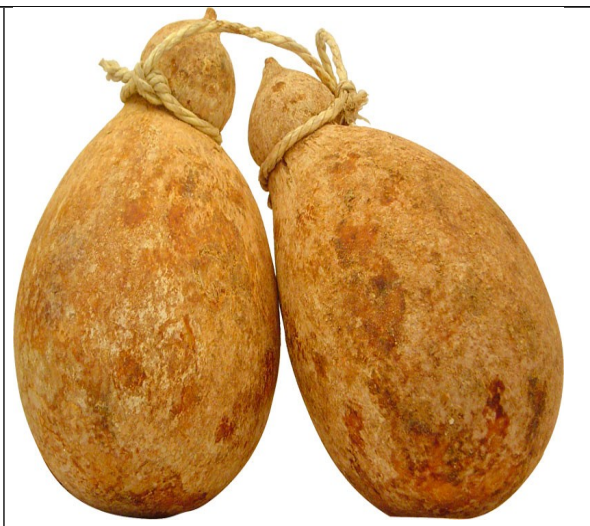
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TECHNICAL CHARACTERISTICS

Format	PEAR SHAPED
Code	CS
Trade mark	Fresca Italia
EAN code product	8054890120043
EAN code package	
Customs tariff code	4069073
Storage temperature	8-12 °C
Expiry date	6 – 12 Months
Plant ID number	I 17 88

ORGANOLEPTIC CHARACTERISTICS

Caciocavallo is perhaps the oldest existing pasta filata or drawn curd cheese. One theory regarding the origin of its name derives from “horseback cheese” since horsemen were used to suspend it from either side of their saddles in pouches made of leather or cloth and strung together by a rope. The slightly elastic consistency of this cheese is obtained by a process similar to that for Mozzarella. The curd is placed in whey and heated to 45°C then cut into strips and plunged into hot water and whey again. It is then hand kneaded and put once more into hot water bath. After it has been shaped it is cooled by immersion into water. The cheese is shaped like a gourd or pear and a hemp loop fastened around the pointed end so that the cheese can be hung up to mature for a period of 3 months up to 3 years under dry conditions.



PRODUCT		PACKAGE			PACKAGING		
CODE	TYPE	GROSS WEIGHT	DIMENSIONS	TYPE	GROSS WEIGHT	DIMENSIONS	
CS	CARTONE	6.00 KG	40X20X20	PAPER	2 – 5,00 KG	15-20 CM	
PRODUCT		PALLET CONFIGURATION					
CODE	TYPE	CARTONS PER LAYER	LAYERS PER PALLET	PIECES PER PALLET	DIMENSIONS	GROSS WEIGHT	PROTECTION
PALL	EUR						YES