



RICOTTA STAGIONATA

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TECHNICAL CHARACTERISTICS

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| Format | Cone |
| Code | RS |
| Trade mark | Fresca Italia |
| EAN code product | 8054890120036 |
| EAN code package | |
| Customs tariff code | 04069069 |
| Storage temperature | 2 – 5 C° |
| Expiry date | 180 days of the departure from the dairy |
| Plant ID number | I 17 88 |

ORGANOLEPTIC CHARACTERISTICS

For centuries, the most natural method to preserve the ricotta is by salting. This product is obtained from serum, which contains the whey-proteins, the solid base of the ricotta. At serum, heated to a high temperature of 85 °C and this operation allows proteins to achieve serum, floating, the surface of the whey. The whole is left at rest for some minutes and then collected. Finished purging of the whey, the curd is placed on wooden planks and then salted and dry. It stays there until hardening of the dough. Cooking and wine suggestions: Flavourful with intense traces of sheep, Ricotta Salata is mainly used grated over pastas and soups; it is excellent eaten alone or together with sliced raw vegetables with vinaigrette. Remarkable when combined with fruits like pears and grapes. It is a pleasant accompaniment to fresh and light white wines.



| PRODUCT | | PACKAGE | | | PACKAGING | | |
|---------|---------|----------------------|-------------------|-------------------|--------------|--------------|------------|
| CODE | TYPE | GROSS WEIGHT | DIMENSIONS | TYPE | GROSS WEIGHT | DIMENSIONS | |
| RS | CARTONS | 6.00 KG | 40X20X20 | PAPER | 0.4 – 0.5 KG | | |
| PRODUCT | | PALLET CONFIGURATION | | | | | |
| CODE | TYPE | CARTONS PER LAYER | LAYERS PER PALLET | PIECES PER PALLET | DIMENSIONS | GROSS WEIGHT | PROTECTION |
| PALL | EUR | | | | | | YES |