



*Latteria di Cameri*

Since 1914 tradition and handcraft



- SPECIALITY GOAT'S CHEESES -

# Verdalpe sweet and piquant

BLUE VEINED GOAT'S CHEESE

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## Physical and organoleptic characteristics

**SHAPE:** cylindrical, with high, straight sides and flat faces.

**DIMENSIONS:** large wheel: 15-25 cm in height and 30-32 cm in diameter; medium wheel: 26-28 cm; small wheel: 18-20 cm.

**WEIGHT:** large wheel: 11-12 kg; medium wheel: 5.5-6.5 kg; small wheel: 3.5-4.5 kg. 2.5 kg piquant.

**RIND:** pinkish/orange structure, free from cracks and fissures. Not edible.

**CONSISTENCY:** firm, elastic.

**THICKNESS:** 2-5 mm.

**PASTE:** raw curd cheese, white, slightly veined, with a soft-creamy texture and no holes in the sweet version; firmer and with more pronounced intense green-blue marbling in the piquant version.

**TASTE:** delicate, mildly piquant in the sweet version; more intense and flavoursome in the piquant version.

## Nutritional information per 100 gr

|                         |                     |
|-------------------------|---------------------|
| Energy value            | 1.331 KJ - 318 Kcal |
| Total fats              | 25.8 g              |
| of which saturated fats | 15.9 g              |
| Carbohydrates           | < 1.0 g             |
| of which Sugars         | < 0.1 g             |
| Fibre                   | < 0.5 g             |
| Protein                 | 19.4 g              |
| Salt                    | 1.6 g               |

## Microbiological properties

|                            |                |
|----------------------------|----------------|
| Listeria monocytogenes     | Absent in 25 g |
| Staphylococcal enterotoxin | Absent in 25 g |

## Allergens and contaminants

Milk and milk-derived substances. No other types of allergens.

The product complies with the legal limits for chemical contaminants.

## Production

**INGREDIENTS:** Italian goat's **milk**, salt, rennet.

**PRODUCTION METHOD:** Verdalpe cheese is made from whole goat's milk supplied mainly by the member farms of the "Latteria Sociale Antigoriana" cooperative.

After the pasteurisation process, the milk is curdled in 600-kg vats through the addition of rennet, selected ferments and Penicillium spores at a temperature of around 32°C.

The resulting curd is cut and left to drain on tables to eliminate the whey, and then it is formed manually into the desired shape using moulds.

The surfaces of the wheels produced in this manner are sprinkled with dry salt. The cheese is aged on pine-wood boards in rooms at a temperature of 4°-5°C with 90-95% humidity. During the aging process, the sides of the wheels are pierced to make holes that allow oxygen to penetrate the cheese so that the penicillium mould may grow for the characteristic veining. The wheels are turned every week. The optimum ageing period for this cheese is 55-65 days for the sweet, 80-90 days for the piquant.

**STORAGE CONDITIONS:** during storage and transport, the cheese must be kept at a temperature between + 2 °C and + 6 °C.

**SHELF LIFE:** 45 days from the date of packaging.

Retail: for its characteristics to be best appreciated, the product should be consumed within ten days of purchase.

## Sizes and packaging

Primary packaging in aluminium foil and Aropel paper (materials suitable for contact with food).

WHOLE ROUND      HALF      QUARTER      EIGHTH



### Large wheel

CT. 12 kg      6 kg      3 kgx2      1.5 kgx4

### Medium wheel

CT. 6 kg      3 kgx2

### Small wheel

CT. 2F. x 4 kg      2 kgx2

### Piquant Verdalpe

CT. 2F. x 2,5 kg

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