



## Strong ricotta

Ricotta "forte" (also called 'scante', ascuante, ashcande or sciquante ricotta) is a spreadable cheese product typical of Puglia.

It has a penetrating smell and a particularly strong, intense taste. It can be eaten in small quantities to flavour the sauce of homemade pasta or spread on bruschetta, also combined with anchovies.

**Ingredients:** Sheep's milk ricotta (whey from sheep's milk, salt), cow's milk ricotta (whey from cow's milk, salt) naturally fermented, salt and preservative E200.

**Maturing:** 12 months minimum.

**Allergens:** MILK (from sheep and cows) and derivatives including lactose.

**Organoleptic characteristics:** Straw-yellow cream with an intense, typical, pleasant aroma, a strong flavour, pleasantly salty, a little spicy.

**Chemical characteristics:** the product respects the chemical characteristics of EC Regulation 1881/2006 and its subsequent amendments.

**Physical characteristics:** Moisture: 55.0 g/100g - pH 4.5

**Microbiological characteristics:** the product complies with the parameters and limits of EC Regulation 2073/2005 and its subsequent amendments.

**Period of use:** 12 months from packing.

**Storage and transport:** the product must be stored and transported at a temperature between +4°C - +6°C.

**Country of milking:** Milk from EU countries

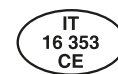
**Country of transformation:** Italy

### Nutritional information

Average values per 100g of product

Energy value	1072 Kcal/100g - 258 KJ/100g
Fat	21,0 g/100g
of which saturated fatty acids	12,0 g/100g
Carbohydrates	0,5 g/100g
of which sugars	0,0 g/100g
Protein	16,0 g/100g
Salt	2,5 g/100g

**We process only selected, high-quality milk at our plant in Andria.**



### Business Information

Item Code	Net weight of drained product	Net weight Tray*	Unit for Tray	Type of sale	Packaging units**	Units on Pallet**	EAN Code
03002	100g	100g	1	Free service	G = 40 pieces	G = 12x8 layers	To be sold by weight