

# QUADRIFOGLIO

*This is the cheese that brings good luck!  
A four-leaf clover of pasta filata that brings  
to the table all the flavour of the Caseificio  
Montrone cheesemakers' artisan  
production.*

**Ingredients:** Raw milk, salt, rennet and acidity regulator: citric acid\*.

\*Citric acid is very common in nature and is naturally present in milk. It is used for the production of Fiordilatte, in place of lactic ferments, to enhance the sweet taste of fresh milk.

**Allergens:** milk and lactose.

**Organoleptic characteristics:** it is white in colour, generally wrapped in a round of raffia which cuts it into four equal parts. It is a product with a sweet, milky taste.

**Chemical characteristics:** the product respects the chemical characteristics of EC Regulation 915/2023 and its subsequent amendments.

**Physical characteristics: Moisture:** 70.4 g/100 g - pH between 5.5-6.2

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

**Time limit for use:** 14-day expiry date with the package intact.

**Storage and transport:** the product must be stored and transported at a temperature between 0 - +4°C.

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

**Country of transformation:** Italy



## Nutritional information

Average values per 100gr of product

Energy value	184 Kcal/100g – 763 Kj/100g
Fat	14,2 g/100g
of which saturated fatty acids	10,5 g/100g
Carbohydrates	1,5 g/100g
of which sugars	0,6 g/100g
Protein	12,5 g/100g
Salt	0,7 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
02331	500g	500g	1	Free service	P = 8 trays G = 20 trays	P = 12x8 layers G = 4x8 layers	8032649712336
02332	500g	1 kg	2	Gastronomy counter	G = 4 trays	G = 4x8 layers	8032649712343
02333	500g	3 kg	6	Gastronomy counter	G = 2 trays	G = 4x8 layers	8032649712350

\* The trays used for packaging the products are made of polypropylene and heat-sealed with PET film + OPP CAST in contact with food, in compliance with current regulations (MOCA EC Regulation 1935/2004, EU Regulation 10/2011)

\*\* P = Small polystyrene 385x270x135 mm G = Large polystyrene 530x370x175 mm