

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 915/2023 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 100gr 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

* 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