

caseificio Passalacqua

in Expo Milano 2015



CLUSTER
BIO-MEDITERRANEO

aged Canestrato cheese

produced and aged
by Passalacqua cheese factory

Product details

Hard paste cheese, produced and aged in an artisanal way. The aging process lasts from a minimum of 4 months to a maximum of 12.

Can be eaten as table cheese or used for cooking.

Ingredients

Mixed whole thermostat milk (Italian origin): vaccine, from goat and sheep; salt, lamb rennet, lactic ferments.

Extra informations

- Crust: generally yellowish, it becomes amber in the cheeses with a long aging process. With a rough appearance given by the basket texture.
- Cheese paste: hard, firm, with few eyes and yellowish in colour.
- Taste: spicy and savoury
- Smell: pungent and pleasant.
- Production area: Sicani Mountains and particularly at Castronovo di Sicilia

Nutrition facts

Parameter	Average % value per 100g (1)	% AR* per 100g
ENERGY		
KJ	1805	21.7
Kcal	434.7	
FATS	34.0 g	48.6
of which SATURATED FATTY ACIDS	6.2 g	31.0
CARBOHYDRATES	2.5 g	1.0
of which SUGARS	0.3 g	0.3
PROTEINS	29.6 g	59.0
SODIUM	2.4 g	40.2

Sizes

From 5 - 6 kg

- **Shape:** cylindrical (diameter 23-25 cm, height 16-20 cm), with flat sides (occasionally one side is concave) showing the basket texture.
- **Weight:** generally included between 5 and 6 kg.

From 12 - 15 kg

- **Shape:** cylindrical (diameter 28-30cm, height 20-24 cm), with flat sides (occasionally one side is concave) showing the basket texture.
- **Weight:** generally included between 12 and 15 kg