

# caseificio Passalacqua

in Expo Milano 2015



CLUSTER  
BIO-MEDITERRANEUM



REGIONE SICILIANA  
Assessorato Agricoltura  
Sviluppo Rurale e Pesca  
Mediterranea

Narangi®  
orange canestrato

produced and aged  
by Passalacqua cheese factory

## Product detail

Hard dough cheese with the addition of orange peel, produced in an artisanal manner, it has undergone a maturing of about 30 days. It is used both as table cheese and cooking.

## Ingredients

Milk (of Italian origin), sheep's milk, orange peel, salt, rennet and fermented milk.

## Organoleptic characteristics

The crust is virtually non-existent, yellow-straw color. The pasta is compact, yellow-ivory. The flavor is sour with strong persistence of the essential oils of orange, a pleasant smell.

## Sizes

Cylindrical shape (diameter 17/18 cm, height 12/13 cm), with flat faces bearing the imprint of the basket.  
Variable weight of about 2.5 kg.

## Nutrition facts

Parameter	Average % value per 100g (1)
<b>ENERGY</b>	
KJ	1592
Kcal	383.3
<b>FATS</b>	30.0 g
of which <b>SATURATED FATTY ACIDS</b>	5.1 g
<b>CARBOHYDRATES</b>	4.0 g
of which <b>SUGARS</b>	0,4 g
<b>PROTEINS</b>	26.0 g
<b>SODIUM</b>	1.6 g

(Source Co.R.FiLa.C.)