



QUINTADASARCAS

Queijo Curado

Quinta das Arcas

Gourmet

DESCRIPTION

Cheese craftsmanship, made from cow's milk with herbs disseminated by folder.

PHYSICAL CHARACTERISTICS

ABROAD: Mustard yellow color with slightly greenish tones, the result of migration of the herbs present in cheese. Thin crust and irregular food coated with colorless film (cooplímera aqueous solution of polyvinyl acetate).

INTERIOR: Semi-soft paste, greenish yellow, irregular characterized by the present of several aromatic herbs and spices. With small eyes disseminated by folder. Offers some shear strength.

ORGANOLEPTIC CHARACTERISTICS

AROMA: Bouquet of hot aromas, slightly sweet with notes curry, cumin and exotic fruits. exóticos.

PALATE: Semi-soft paste, greenish yellow, irregular characterized by the present of several aromatic herbs and spices. With small eyes disseminated by folder. Offers some shear strength.

INGREDIENTS

Pasteurized cow's milk,
Aromatic herbs (caril, cominhos,
oregãos, pimento vermelho).
Salt, rennet, calcium chloride,
lisoizima, dairy cultures.

21 dias de cura
MG ES.: 45 - 60%

PACKING & FORMAT

Small 1/2 kg
Box 12 units



EAN

Small 5603238860238
Retrátil 5603238860269

Nutritional Statement:

Energia: 1370 kJ (330 kcal); Lípidos: 27 g dos quais saturados: 18g; Hidratos de carbono: <0,5g dos quais açúcares: <0,5g; Proteínas: 20,6g; Sal:1,5g.

DURABILITY AND STORAGE CONDITIONS

Cheese should be stored in cool (0-10°C) and dry.

Life 5 months from the date of manufacture.

The nature of this product is subject to physical changes over consumption term as weight loss or biological as the natural appearance of mold on the surface.

PRODUCED BY:

Quinta das Arcas - Produtos Lácteos, Lda
4440-392 Sobrado - Valongo Tel. 224 158 810 Fax. 224 157 811
info@quintadasarcas.com www.quintadasarcas.com



Setembro 2020
Aprovação:

Revisão n.º4
Edição n.º1