



QUINTADASARCAS

# Queijo Curado Quinta das Arcas

## DESCRIPTION

Chesse craftsmanship, made from cow's milk. With particular flavor, with cylindrical format. Soft paste, homogeneous, white ivory color and creamy consistency.

## PHYSICAL CHARACTERISTICS

**ABROAD:** Golden yellow color, soft crust, allowing some fluctuation, entirely well-formed flat and thin. Regular surface coated with protective film and food cintrado the tissue.

**INTERIOR:** Soft paste-white homogeneous ivory, brilliant cut and creamy consistency. Well connected, closed and buttery paste.

## ORGANOLEPTIC CHARACTERISTICS

Few eyes disseminated by regular folder, result in natural fermentation.

**AROMA:** Light and pleasant with a discrete component lactea.

**PALATE:** Moderate and milk and unctuous character. Soft bouquet, clean, slightly wavy, very nice.

## INGREDIENTS

Pasteurized cow's milk,  
Salt, calcium chloride,  
rennet, lysozyme, ferments,  
21 days cure  
MG ES.: 45 - 60%

## PACKING & FORMAT

Great 1Kg  
Box 6 units

Small 1/2 Kg  
Box 12 units



Great 5603238860108

Small 5603238860207

## Nutritional:

Energy: 1370 kJ (330 kcal); Lipids: 27 g of which saturated: 18g; Carbohydrates: <0,5g of which sugars: <0,5g; Proteins: 20,6g; Salt: 1,5g.

## DURABILITY AND STORAGE CONDITIONS

Cheese must be stored in refrigerator display or refrigerated chamber at a temperature of 0- 10° C.  
Validity 6 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:

**Produzido por: Quinta das Arcas - Produtos Lácteos, Lda**  
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