



QUINTADASARCAS

# Queijo Curado Quinta das Arcas Especial Cayenne

## DESCRIPTION

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

## PHYSICAL CHARACTERISTICS

**ABROAD:** Orange color, rough crust, irregular, covered by protective film indor (aqueous solution of copolimera polivinilo acetate).

**INTERIOR:** Semi-soft paste, unpressed, with irregular holes, dissimados. Irregular texture result of the presence of peppers. Provides shear strength.

## ORGANOLEPTIC CHARACTERISTICS

**AROMA:** Latin flavor, with crisp, bittersweet note.

**PALATE:** Slightly milk, spicy, fibrous, easy to grip and presistencia on the palate.

Cylindrical shape with bulging slight and sharp edges.

## INGREDIENTES

Pasteurized cow's milk, pepper, cayenne pepper, salt, calcium chloride, rennet, starter cultures, lisozima  
21 dias de cura (aprox.)  
MG ES.: 45 - 60%

## PACKING & FORMAT

Small de 1/2 kg  
Box 12 units



Small 5603238860122

Retrátil 5603238860277



## Nutritional Statement:

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 should be stored in refrigerated chamber.  
Life 5 months from date of manufacturing. The nature of this product is subject to physical changes over the period of consumption, such as weight loss or biological as the natural appearance of mold on the surface.

## PRODUCED BY:

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