



QUINTADASARCAS

Queijo Curado Quinta das Arcas

Agora com menos
20% M.G.

DESCRIPTION

Chesse crsftsmanship, made from cow's milk.
Soft mass, homogeneous, whit ivory, consistent creamy.

PHYSICAL CHARACTERISTICS

ABROAD: Color ivory, thin shell, regular surface coated with protective food film and belted cotton fabric. Cylindrical, with rounded edges, flat surfaces slightly convex.
INTERIOR: Soft texture homogeneous white and creamy consistency. Cut and logged, soft, shiny with few eyes, round, uniform and scattered folder.

ORGANOLEPTIC CHARACTERISTICS

AROMA: Light and pleasant with a discrete component lactea.
PALATE: Moderate and milk and unctuous character. Average light intensity and prolonged.

INGREDIENTS

Pasteurizado milk, reconstituted skimmed, Salt, calcium chloride, rennet, lysozyme and lactic ferments.
21 days cure (aprox.)
MG ES.: 10 a 24%

PACKING & FORMAT

Great 1Kg
Box 6 units
Small 1/2 Kg
Box 12 units



Great 5603238860115
Small 5603238860214

Declaração Nutricional:

Energy: 1185 kJ (285 kcal); Lipids: 21 g of which saturated: 15,5g; Carbohydrates: <0,5g of which sugars: <0,5g; Proteins: 24g; Salt: 1,0g.

DURABILITY AND STORAGE CONDITIONS:

Cheese should be stored in refrigerated chamber.
Life 6 months from date of manufacture. 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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