



QUINTADASARCAS

# Queijo Curado Quinta das Arcas Pimentão/Pepper

## DESCRIPTION

Cheese craftsmanship, made from cow's milk produced in the Quinta das Arcas. Semi-hard cheeses, homogeneous, straw yellow color, with longer maturity and barred with chili. With intense, spicy taste.

## PHYSICAL CHARACTERISTICS

ABROAD: Reddish color, edible skin, irregular surface coated with ground pepper and olive oil.  
INTERIOR: Semi-hard homogeneous mass of straw yellow color.  
Can present some eyes and provides shear strength.

## ORGANOLEPTIC CHARACTERISTICS

AROMA: Intense and pleasant with a discrete component lactea, masked by the presence chili.  
PALATE: Moderate and milk and unctuous character. Media and prolonged intensity with slightly sharp and spicy acidity.

## INGREDIENTS

Pasteurized cow milk  
Calcium chloride, Rennet,  
salt, pepper, lysosyme,  
ferments  
60 to 90 days curing  
MG ES.: 45 a 60%

## PACKING & FORMAT

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



Great 5603238860306  
Small 5603238860719



Declaração Nutricional/Nutritional	por/per/pour
Declaração/ Déclaration Nutritionnelle	100g
Valor energético/Energy/Calories	329 kcal/1365 kJ
Lípidos/Lipids/Lipides	25,6g
dos quais	
- Saturados/Saturated/Saturés	16,2g
Hidratos de Carbono/Carbohydrates/ Glúcidos dos quais	<0,2g
- Açúcares/Sugars/Sucre	<0,2g
Proteínas/Protein/Protéines	24,6g
Sal/Salt/Sel	0,6g

## DURABILITY AND STORAGE CONDITIONS:

Should be stored in a cool, dry place, without very strong temperature changes. Valid for 6 months from the date of dispatch and normal armazenamento, cool and dry. The nature of this product is subject to physical changes over time consumption as weight loss or appearance of natural mold, broken after vacuum packaging.

## PRODUCED BY:

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