

CACIOTTA SENZA LATTOSIO



CODE	21515
COUNTRY OF ORIGIN	Italy, Emilia Romagna
TYPE OF MILK	Cow's milk
WEIGHT	250 g approx

Formaggio molle senza lattosio del Caseificio Mambelli

TASTE	Sweet with hints of milk and cream
MATURING	At least 4 days
PRODUCER	Caseificio Mambelli - Santa Maria Nuova Bertinoro (FC) - Emilia Romagna
OUR SELECTION	We have chosen this product because it meets the tastes and needs of lactose intolerant people, combining them with the guarantee of natural ingredients, artisanal processing methods
SUGGESTIONS	Excellent on a focaccia or as a filling for a piadina. It can also be used in the kitchen.

© VALSANA S.R.L. - Via degli Olmi 16 - 31010 Godega di Sant'Urbano (TV)

This document has only an informative purpose and does not represent the technical sheet of the product