

FORMAGGIO CHEDDAR ARANCIONE



CODE	40503
TYPE OF MILK	Cow's milk
WEIGHT	3 kg approx

Square cheddar cheese, ideal melted in fillings

DESCRIPTION	Cheddar cheese made from pasteurised cow's milk, compact and with a characteristic orange colour
APPEARANCE	The paste is compact, with very small eyes and a homogenous orange colour obtained through the use of annatto, a natural colouring agent
TASTE	The taste is sweet, but of recognisable intensity
MATURING	At least 5 days
OUR SELECTION	We chose this Cheddar to meet the need of those who want to prepare tasty sandwiches using a product with good price/quality ratio
SUGGESTIONS	Ideal for stuffing toast or enriching savoury pies, also excellent for creating cheese sauces served with fried food