

## CAMEMBERT DI BUFALA CAROZZI



CODE	20945
COUNTRY OF ORIGIN	Italy
TYPE OF MILK	Buffalo's milk
WEIGHT	300 g approx

Small buffalo cheese with bloomy rind

**DESCRIPTION** Small cheese with a bloomy rind and made with buffalo milk

APPEARANCE Small in size, the rind is smooth and thin, white in colour; the paste has a shiny texture, milky

white color and soft consistency, which becomes more and more creamy with the

maturation

**TASTE** Sweet and silky, it has typical notes of yoghurt and mushrooms

MATURING At least 7 days

**PRODUCER** Carozzi Formaggi - Pasturo (LC) - Lombardy

**CURIOSITY** It is a camembert produced and matured entirely in Italy but which is inspired by the famous

French cheese

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