

SQUACQUERONE CREMA



CODE	21517
COUNTRY OF ORIGIN	Italy, Emilia Romagna
TYPE OF MILK	Cow's milk
WEIGHT	2 x100 g approx

Squacquerone spreadable cream

DESCRIPTION	Squacquerone spreadable cream made with pasteurized cow's milk, without the use of preservatives and additives
APPEARANCE	Creamy and spreadable, the color is bright white
TASTE	Sweet, with strong lactic notes
PRODUCER	Caseificio Mambelli - Santa Maria Nuova Bertinoro (FC) - Emilia Romagna
OUR SELECTION	We chose this cream because it represents the meeting between the Squacquerone typical of the Romagna dairy tradition and the pasteurization technology, which allows to obtain a long-lasting spreadable cream without the use of preservatives
CURIOSITY	Mambelli cheeses offer a natural freshness, so they must be consumed within the period specified on the packaging; Only so they are in the fullness of their taste
SUGGESTIONS	Great on bread and breadsticks

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