



AL01-RIC
Ricotta

Description: Milk Ricotta Cheese is a creamy and versatile cheese made from whey leftover from cheese production. It has a delicate flavor and a smooth, grainy texture, making it a popular ingredient in both sweet and savory dishes.

Ingredients:

- Whey (from cow's milk)
- Milk
- Salt

Nutritional Information (per 100g):

Energy	174 kcal
Protein	11g
Carbohydrates	3.4g (of which sugar 3.4g)
Fat	13g (of which saturated fat 8g)
Fiber	0g
Sodium	80mg
Calcium	337mg

Physical Characteristics:

- Appearance: Creamy white
- Texture: Smooth and grainy
- Weight: 500g

Processing:

1. Whey Collection: Whey, the liquid remaining after milk has been curdled and strained in cheese production, is collected.
2. Milk Addition: Fresh milk is added to the whey to increase the yield and creaminess of the ricotta.
3. Heating: The whey and milk mixture is heated to a specific temperature, causing the proteins to coagulate and form curds.
4. Draining: The curds are gently ladled into molds or containers and allowed to drain, separating the curds from the whey.
5. Salting: Salt may be added to enhance flavor and aid in preservation.
6. Packaging: Milk Ricotta Cheese is packaged in sealed trays + lids, ready for distribution and sale.

Usage: Milk Ricotta Cheese is a versatile ingredient used in a wide range of recipes. It can be enjoyed on its own with a drizzle of honey or used as a filling for pasta dishes, lasagna, cannoli, and desserts such as cheesecakes and pastries.

Storage: Store Milk Ricotta Cheese in its original packaging or an airtight container in the refrigerator at temperatures between 2°C to 4°C (36°F to 39°F). Consume within the recommended shelf life for optimal taste and texture.

Shelf Life: The shelf life of Milk Ricotta Cheese is typically 20 days when stored under proper refrigeration conditions.

Allergen Information: Contains milk. Suitable for vegetarians.

Certifications:

- FDA
- Factory license

Please feel free to contact us for further information or inquiries regarding our Milk Ricotta Cheese.