



AL01-MAS

Mascarpone

Description: Mascarpone Cheese is a rich and creamy Italian cheese known for its smooth texture and delicate flavor. Made from fresh cream, Mascarpone is a versatile ingredient widely used in both sweet and savory dishes, adding richness and depth to a variety of recipes.

Ingredients: - Fresh cream
- Citric acid or tartaric acid (to acidify the cream)

Nutritional Information (per 100g):

Energy	about 350 kcal
Protein	about 5g
Carbohydrates	about 2g
Fat	about 45g (of which saturated fat 30g)
Cholesterol	about 110mg

Physical Characteristics: - Appearance: Thick, creamy consistency
- Color: Pale ivory or off-white
- Texture: Smooth and spreadable
- Weight: Varies based on packaging size

Processing: 1. Cream Collection: Fresh cream is collected from high-quality dairy sources.
2. Pasteurization: The cream undergoes pasteurization to ensure product safety and quality.
3. Acidification: Citric acid or tartaric acid is added to the cream to acidify it, causing it to thicken and develop the characteristic flavor of Mascarpone.
4. Thickening: The acidified cream is heated and allowed to thicken to the desired consistency.
5. Cooling: The thickened cream is cooled rapidly to halt the thickening process.
6. Packaging: Mascarpone Cheese is packaged in sealed trays + lids, ready for distribution and sale.

Usage: Mascarpone Cheese is commonly used in desserts such as tiramisu, cheesecakes, and fruit tarts. It can also be incorporated into savory dishes like pasta sauces, risottos, and creamy soups for added richness and creaminess.

Storage: Store Mascarpone 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 indicated shelf life for optimal freshness and quality.

Shelf Life: The shelf life of Mascarpone Cheese varies depending on packaging and storage conditions. Refer to the packaging for specific shelf-life information usually 20 days.

Allergen Information: Contains milk. Suitable for vegetarian diets.

Certifications: - FDA
- Factory license

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