Classics

CASTAGNA
Piccoli piaceri di montagna

VENETO

Asiago D.O.P.

Cheese produced with cow's milk in the hills of the province of Vicenza from a small artisan dairy. The dough, very leavened, is dry with widespread holes. In the mouth it is rich, sweet and tasty.

INGREDIENTS:

Pasteurized cow's milk, salt, rennet

INEDIBLE RIND

ALLERGENS: Milk and milk-based products, eggs (In base of REG. UE 1169/2011)

CONSERVATION METHOD: 0 – 6 °C

MILK'S ORIGIN: Italy NO GMO

Seasoning: 60 months

NUTRITIONAL INFORMATIONS

(In respect of 100 g of product)

Energy value	1564 KJ/377 kcal
Fats	31 g – with a saturated fat content: 21.6 g–
Carbohydrates	0.6 g –with a sugars content of: 0.17 g –
Protein	24 g
Salt	1.65 g

PACKAGING'S INFORMATIONS *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
6.5 Kg	1	On demand	On demand	//	60 days

*The packaging material used complies with current legislation

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Technical sheet

Dimensions

SHAPE: cylindrical whit flat faces

HEEL: 11 – 15 cm

DIAMETER: 30– 40 cm

Chemical Characteristics

HUMIDITY: 41 %

DRY MATTER: 59 %

FAT IN DRY MATTER: 52 %

Microbiological characteristics:

According to the legal limits (CE regulation 2073/2003)

Production Technologies

It is obtained by the dairy production of whole milk, from one or two milking of the only vaccine origin. The coagulation occurs by the addition of coagulating enzyme of bovine origin (rennet) at temperatures generally comprised between 35 – 40 °C; the curds are broken at the dimension of a walnut or hazel. The semi – cooked is conducted up to raise the temperature of the mass being processed at 44 °C ± 2°C; after the semi – cooked is given during the extraction from the boiler of the curd, which is placed in a machining bench for subsequent operations, which represent one of the phase characteristic of the preparation of fresh Asiago cheese. These transactions consist of:

- Repeated cutting of the dough as soon as the cheese mass is sufficiently purged of excess serum; sprinkling of salt,
- Subsequent turning over of the dough.

These phases may also be automated with the use of processing equipment "continuous". Follows the portioning and the mass of curd in the mold, the application on the still hot pasta of casein plates, that identify with a sequence number to each individual form, and then the pressing step of the special equipment in forms consisting of hand–presses pneumatic. The pressing operation proceeds for a few hours, after which the forms obtained are placed in wooden bands that imprint on the rim/edge of the form the mark of Protected Designation of Origin Asiago. The conditioning pre – salting (coolness) is implemented by keeping the cheese under conditions of temperature and humidity controlled, generally with values between 10–15°C and at 80–85 % relative humidity, for a period of time not less than 48 hours. Salting, if not previously completed taste, it can occur in two ways: a dry surface for sprinkling or in brine. The last step in the preparation is the seasoning (product maturation), which must be of a least 20 days and must occur within the area of origin in warehouses whose most important parameters are the storage temperature and the relative humidity (optimal values 10 – 15°c and 80 –85 %)

Organoleptic characteristics

The colour is white or pale, the holes are marked and irregular; between the fingers it is soft as a sponge; it is not sticky or greasy, but soft and elastic; the scents evoke hints related to yogurt and butter; it has a delicate and pleasant taste. In the mouth has a soft texture, slightly sticky, but easily soluble. Sweet flavour, slightly acid to his young age, but most never bitter.

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