

# Aged

**CASTAGNA**  
Piccoli piaceri di montagna

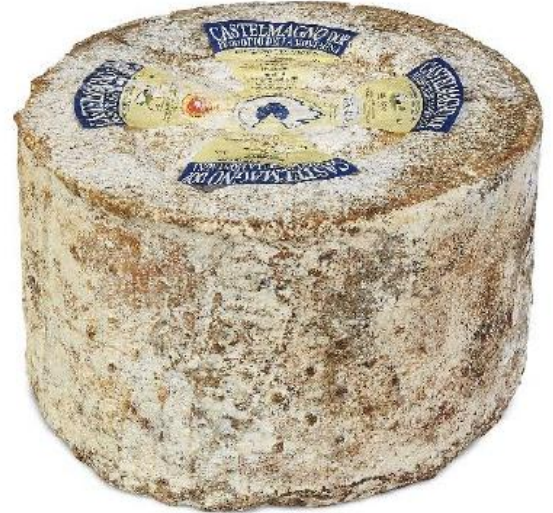
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PIEMONTE

## Castelmagno D.O.P. Slow Food

Cheese with a millenary history, the king of Piedmont cheeses. It is produced with a raw cow's milk; the very friable paste is ivory white tending to the ochre yellow. In the more prolonged maturing, blue veins may appear for the development of molds belonging to the genus *Penicillium*; differently from the other blue cheeses, these develops naturally without the inoculation of specific molds.



### INGREDIENTS:

Raw cow's milk, salt, rennet

### INEDIBLE RIND

**RAW MATERIAL:** whole raw cow's milk in accordance with REG. CE 853/2004

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

**CONSERVATION METHOD:** 0 - 8 °C

**MILK'S ORIGIN:** Italy **NO GMO**

Seasoning: 60 days

## NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1683 KJ/486 kcal
Fats	34 g - with a saturated fat content: 25 g-
Carbohydrates	<1 g -with a sugars content of: <1 g -
Protein	25 g
Salt	1.5 g

## PACKAGING'S INFORMATIONS \*

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
5 Kg	1	12	6	246x255xH265	60 days

\*The packaging material used complies with current legislation

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## Technical sheet



### Organoleptic characteristics

The crust is thin and smooth reddish yellow colour in the cooler forms and assumes a wrinkled conformation and an ochre – brown discoloration in more mature specimens. The very crumbly and without holes is white ivory with a tendency to turn to a yellow –ochre colouring and to present the blue – green veins in more mature specimens. The presence of veins is due to the development “marbling”, a term that derives from the dialect word Lombard “erborin” and means parsley, develops naturally in Castelmagno with aging without the need for inoculation of specific molds.

### Production Technologies

The milk used is obtained by the union of the milk of two milking of which the first stored at a low temperature and possibly skimmed or centrifuged. The coagulation is carried out on raw milk heated in steel boilers up to 35-35°C using liquid rennet. The curd is then broken up to the size of a hazelnut (but in some cases, you rich the grain of rice), left to stand under the whey for a variable time of 5 to 30 minutes and finally extracted and places in sheets where it is left to drain for about 24 hours. At the end of this period the curd is cut into slices and immersed in steel tanks or plastic containing the serum of the day or of previous processing. In this whey the curd is usually for 2 – 3 days after which it is extracted and minced. The mixture is then salted with coarse salt, place in plastic or steel molds and pressed for 24 –48 hours in order to facilitate purging. The seasoning, made from natural local or cool, damps cells, lasts for at least two months.

### Dimensions

SHAPE: cylindrical whit flat faces

HEEL: 10-12 cm slightly convex

DIAMETER: 15-25 cm

### Chemical Characteristics

HUMIDITY: 35 %

DRY MATTER: 65 %

FAT IN DRY MATTER: 44.8 %

### Microbiological characteristics:

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