

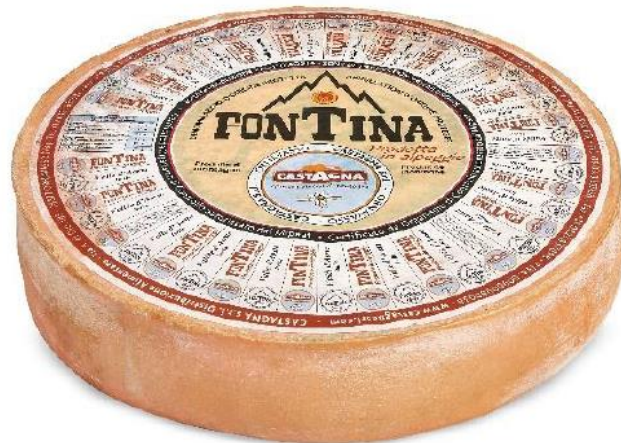
ITEM CODE: FC3006



LOMBARDIA

Fontina D.O.P. d'Alpeggio

The Fontina produced in the mountain pasture has very valuable organoleptic characteristics linked to the complexity of the flavours and aromas that derive from the aromatic components present in the pastures and conveyed in the milk. The mountain pastures involved in the Fontina supply chain are about 200, of which we select very valuable mountain pastures, located between 1800 and 2300 meters.



INGREDIENTS:

Raw cow's milk, salt, rennet

INEDIBLE RIND

RAW MATERIAL: whole raw cows' milk of Valdostana Breed produced in the period between July and September in accordance with REG. CE 853/2004

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

CONSERVATION METHOD: 0 - 6 °C

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

Seasoning: 90 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1538 KJ/368 kcal
Fats	28 g - with a saturated fat content: 19.6 g-
Carbohydrates	0.8 g -with a sugars content of: 0.8 g -
Protein	27 g
Salt	1.7 g

PACKAGING'S INFORMATIONS *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
8 Kg	1	6	6	380x385xH190	60 days

*The packaging material used complies with current legislation

Technical sheet



Dimensions

SHAPE: cylindrical whit flat faces

HEEL: 7-10 cm slightly convex

DIAMETER: 30-45 cm

Chemical Characteristics

HUMIDITY: 40 %

DRY MATTER: 60 %

FAT IN DRY MATTER: 49 %

AW: 0.954

PH: 5.6

Microbiological characteristics:

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

Production Technologies

Cheese making, following the DOP productions regulations, does not alter the characteristics of the fresh milk which pass unchanged into the cheese. In fact, the milk is transformed within only a few hours after milking, twice a day, a temperature of 36°C, using veal rennet. The curd is then broken up to size of grains of maize. Stirring continually the curd is heated slowly to 48 °C to favour the separation from the whey. Once it has reached the correct temperature you stop heating and, still keeping the curd mixture moving, the removal of whey is completed. Once this phase of breaking up is over the mixture is left to rest for about ten minutes, after which the curd is placed in typical concave- sided cheese hoops on which a small casein plate is applied with the cheese's progressive number. The cheeses are then placed under a press to assure the final remove of whey. This pressing lasts around 12 hours during which time the cheeses are turned over a number of times. Before the final turning the small number, plate is applied with the producer's identification number (CTF), which together with casein plate guarantees the clear tracing of the product. Then the cheese is salted and then transferred to the warehouse for ripening. The average period of maturation is at least 3 months during which the cheese is periodically brushed and dry-salted on the surface. In the first month the cheeses are turned daily, salted one day and dry- brushed the next; these operations help from the typical rind. Then these are carried out at longer intervals, and the carefully tended cheeses slowly mature, perfectly lined up on spruce shelves. Most of the Fontina caves are dug out of the rock. Here the temperature ranges between 10°C and 12 °C and the relative humidity level is over 85%, ideal conditions for the slow and gradual maturing of the cheese. After maturing, the cheeses are examined one by one, by the Consortium which safeguards the DOP, and only those cheeses which meet the quality standards fixed by the production regulations are branded with the characteristic DOP trademark.

Organoleptic characteristics

Full - fat semi - hard paste, made from whole cow's milk, from a single milking, with natural acidity of fermentation. This cheese is salted dry, with technical characteristic. Average period of maturation three months. The crust is compact, thin, approximately 2 mm thick. The dough is elastic, rather soft with little holes, melts in your mouth, light straw in colour, sweet taste characteristic.