

# Aged

**CASTAGNA**  
Piccoli piaceri di montagna®

ITEM CODE: FN5012



PIEMONTE

## Montagne

Artisanal cheese characterised by a particular “mountain” shape produced in a small dairy in Piedmont. Processed with raw cow’s milk, aged in caves. It has an elastic paste, melting on the palate. This cheese has a diffuse, round and irregular holes. On the palate it is structured, savoury.



### 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 - 6 °C

**MILK’S ORIGIN:** Italy **NO GMO**

Seasoning: 60 days

## NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1768 KJ/ 416 kcal
Fats	34 g – with a saturated fat content: 22 g-
Carbohydrates	< 1 g -with a sugars content of: < 1 g -
Protein	30 g
Salt	1.80 g

## PACKAGING’S INFORMATION \*

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
8 Kg	1	6	6	270x395xH270	60 days

\*The packaging material used complies with current legislation

Via A. di Dio, 185 - 28877 ORNAVASSO (VB)  
Tel. 0323 837628 - Fax. 0323 837898

e.mail: [commerciale@castagnasrl.com](mailto:commerciale@castagnasrl.com)  
[www.castagnasrl.com](http://www.castagnasrl.com)

Rev. 29 May 2019

Aged

# Technical sheet



## Dimensions

SHAPE: prismatic 30 -32 cm

FACES: almost flat

## Chemical Characteristics

HUMIDITY: 44 %

DRY MATTER: 56 %

FAT IN DRY MATTER: 43.8 %

## Microbiological characteristics:

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

## Production Technologies

Product obtained from raw cow's milk, partially skimmed milk, rennet coagulation; the cheese is salted in brine for a period ranging from 36 to 48 hours; at the end of this stage there is the aging of the product in cells with controlled humidity and temperature for a period of 60 days.

## Organoleptic characteristics

Product with thin crust reddish in colour. This cheese is pale yellow to white milk, variant related to feed hay pasture. It is soft and melting on the palate. It has widespread, round and uneven holes; sweet and delicate flavour. To be used as a table cheese or as an ingredient in culinary recipes.