

Aged

CASTAGNA
Piccoli piaceri di montagna

ITEM CODE: FN5012P



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 |
|--------|-------------------|--------------------|--------|--------------|------------|
| 4 Kg | 1 | 6 | 6 | 270x395xH270 | 60 days |

*The packaging material used complies with current legislation

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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.