

Cow



Piccoli piaceri di montagna®

Item Code: SM1022



LOMBARDIA

## Taleggio D.O.P. Giallo

Denomination of Protected Origin cheese, produce with whole cow's milk, handcrafted, respecting traditions. Produced in Val Taleggio, the seasoning is 60 days. The paste is fat, creamy. In the mouth it is tasty and aromatic.



### INGREDIENTS:

Pasteurized cow's milk, salt, rennet

### INEDIBLE RIND

**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: 45 days

## NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1292 KJ/312 kcal
Fats	26 g - with a saturated fat content:18 g-
Carbohydrates	0.4 g -with a sugars content of: 0.4 g-
Protein	18 g
Salt	2.1 g

## PACKAGING'S INFORMATIONS \*

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
2 Kg	2	6	6	485x260xH120	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)

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# Technical sheet



## Dimensions

SHAPE: parallelepiped with a square base

DIAMETER: side 18-20 cm

HEELS: 3-4 cm

## Chemical Characteristics

HUMIDITY: 52 %

DRY MATTER: 48 %

FAT IN DRY MATTER: 50 %

## Organoleptic characteristics:

Thin and soft rind of brick red colour, inside the cheese has a straw- white colour with a consistent structure; the taste is characteristic, slightly acidic with a fruity aftertaste; the aroma is typical.

## Microbiological characteristics:

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