

Cow



Item Code: SM1021



Taleggio D.O.P. Piccoli Piaceri

Produced by a small producer in Val Taleggio with cow's milk and raw-paste, according to the ancient recipe. The paste is creamy with a chalky soul that slowly will become creamier during the seasoning. On the palate it is tasty, persistent 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	2.1g

PACKAGING'S INFORMATIONS *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
1.8 Kg	2	6	6	485x260xH120	60 days

*The packaging material used complies with current legislation

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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: 46 %

DRY MATTER: 54 %

FAT IN DRY MATTER: 37.5 %

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)