



Bettelmatt

Great mountain pasture cheese produced in Alta Val D' Ossola in the months of July and August. 7 are the surveyed mountain pastures that can boast the denomination. These pastures are rich of Mottolina grass of which the cows are greedy by giving a unique quality milk. The cheese has a fat golden yellow pasta with scattered holes. Great aromatic and persistent on the palate, buttery, floral if consumed young; the flavours are more decisive and intense if long seasoned.



INGREDIENTS:

Raw cow's milk, rennet and salt

NOT EDIBLE RIND

RAW MATERIAL: whole raw cow's milk compliant with REG. EC 853/2004

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

CONSERVATION METHOD: 0 -8°C

MILK'S ORIGIN: Italy NO GMO

Seasoning: 60 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1550 KJ/370 kcal
Fats	31 g – with a saturated fat content: 19 g-
Carbohydrates	1.2 g -with a sugars content of: 1.2 g-
Protein	20 g
Salt	2 g

PACKAGING'S INFORMATION *

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

Technical sheet



Dimensions

SHAPE: cylindrical with flat faces

DIAMETER: 18-22 cm

HEEL: 7 cm

Chemical Characteristics

HUMIDITY: 42 %

DRY MATTER: 58 %

FAT IN DRY MATTER: 47%

Microbiological characteristics:

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

Production Technologies

Processing of whole raw milk processed after each milking in a dairy farm; the curd is formed in about 40 minutes and once formed it breaks to the size of currant berries, and is then cooked at a temperature of 44 ° - 46 ° C; at the end of cooking it is collected in special sheets and placed in molds under press for about 12 hours; at the end of the pressing it is passed in brine and finally to the seasoning for 60 days.

Organoleptic characteristics

The golden yellow paste is uniform and soft on the palate with regular and homogeneous holes on the slice, without tears; when cut the product is of good consistency. From the typical scent of mountain herbs, without acid notes.