

Aged

CASTAGNA
Piccoli piaceri di montagna®

ITEM CODE: FN5020



PIEMONTE

Bra tenero DOP

Cheese produced with raw cow's milk, sometimes it can be added up, to a maximum of 10%, of sheep's and / or goat's milk. Produced in the Valleys in the province of Cuneo and aged 60 days. It has an ivory-coloured paste with a consistent structure and accentuated holes. The taste is sweet, of milk.

INGREDIENTS:

Raw cow's milk, salt and rennet

NOT EDIBLE RIND

RAW MATERIAL: Whole cow's milk that can be added with small additions in the maximum total amount of 10% of cow's and / or goat's milk according to REG. EC 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 INFORMATIONS

(In respect of 100 g of product)

Energy value	1571 KJ/374 kcal
Fats	34 g - with a saturated fat content: 22 g-
Carbohydrates	0.9 g -with a sugars content of: 0.9 g-
Protein	30 g
Salt	1.75 g

PACKAGING'S INFORMATIONS *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
7 Kg	1	6	6	355X355XH120	60 days

*The packaging material used complies with current legislation

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Technical sheet



Dimensions

SHAPE: cylindrical with flat faces

DIAMETER: 30X40 cm

HEEL: 7-9 cm slightly convex

Chemical Characteristics

HUMIDITY: 42 %

DRY MATTER: 58 %

FAT IN DRY MATTER: 46 %

Microbiological characteristics:

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

Production Technologies

Cow's milk is heated to 35 ° C and liquid rennet is added; the breaking of the curd occurs in two phases, a first phase with a thorn and a rotary movement and then with a pressing for about 15 minutes. Salting takes place in brine at 12% salt and the seasoning lasts 60 days.

Organoleptic characteristics

Cheese with an ivory colour, with a consistent and elastic structure with small scattered and irregular holes; from the sweet taste of milk and from the pleasant perfume.