

Rarity



Piccoli biaceni di montagna®

ITEM CODE: FN5080



PIEMONTE

Cheggio

Cheese produced with raw cow's milk deriving from "Pezzata Rossa" cows, fed to the alpine pasture of Cheggio in Antrona Valley. The straw yellow paste presents fine and diffused holes. Soft on the palate, with a delicate and sweet taste that tends to structure itself more with the advance of the seasoning.



INGREDIENTS:

Raw cow's milk, salt and rennet

NOT EDIBLE RIND

RAW MATERIAL: raw cow's milk
whole conforming to REG. EC 853/2004

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

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

CONSERVATION METHOD: 0 -8°C

MILK'S ORIGIN: Italy NO GMO

PACKAGING'S INFORMATION *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
5 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: 30 cm

HEEL: 8 cm slightly convex

Chemical Characteristics

HUMIDITY: 42 %

DRY MATTER: 58 %

FAT IN DRY MATTER: 44 %

Microbiological characteristics:

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

Production Technologies

Product obtained from whole raw cow's milk, rennet coagulation; salting takes place in brine for a time ranging from 36 to 48 hours; at the end of this phase, the product is aged in cells with controlled humidity and temperature for a period of time not less than 60 days.

Organoleptic characteristics

The straw-yellow coloured pasta, with fine and diffused holes, soft on the palate and with a delicate and sweet taste that tends to be more structured with the progress of aging.