

Aged

CASTAGNA
Piccoli piaceri di montagna®

ITEM CODE: FN5025



Formaggella spazzacamino

Fat cheese made from cow's milk, with a thick, natural red rind. The straw yellow-coloured paste is soft, melting on the palate. Diffused and round holes. The taste is sweet, more decisive in cheeses with a maturation of more than 60 days.



INGREDIENTS:

Pasteurized cow's milk, salt and rennet

EDIBLE RIND

Seasoning: 45 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

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

CONSERVATION METHOD: 0 - 6 °C

MILK'S ORIGIN: Italy **NO GMO**

Energy value	1286 KJ/309 kcal
Fats	30.5 g - with a saturated fat content: 13.3 g-
Carbohydrates	0.1 g -with a sugars content of: 0.1 g-
Protein	20.5 g
Salt	0.91 g

PACKAGING'S INFORMATION *

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

*The packaging material used complies with current legislation

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Rev. 29 May 2019

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Technical sheet



Dimensions

SHAPE: cylindrical

DIAMETER: 25-27 cm

HEEL: 9-12 cm slightly convex

Chemical Characteristics

HUMIDITY: 44 %

DRY MATTER: 56 %

FAT IN DRY MATTER: 43.8 %

Microbiological characteristics:

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

Production Technologies

Product obtained from whole 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 a pressing is carried out and the product is seasoned in cells with controlled humidity and temperature for a time not less than 45 days.

Organoleptic characteristics

Product with a thin and morose rind, reddish in colour and advanced aging. The paste is straw yellow-coloured to milky white, variants linked to feeding pasture hay. The consistency of the dough is soft, on the melting palate. The eyes are diffuse and round; the taste is sweet, clearly more decisive and pronounced in cheeses with a maturation of more than 60 days. Its use is as a table cheese, and a component of typical dishes.