

# Rarity



Piccoli biaceri di montagna®

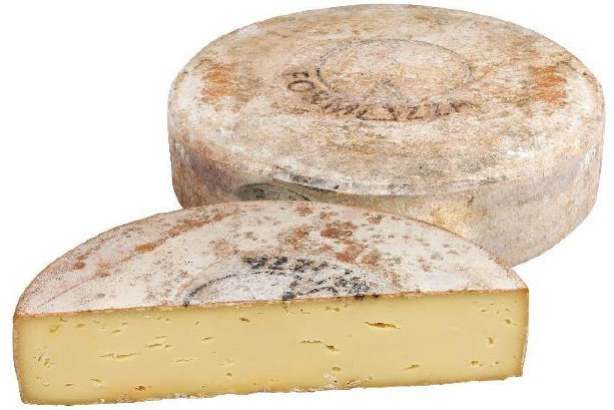
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PIEMONTE

## Formazza

The Formazza is the traditional cheese of the mountains Ossola. It is characterized by the extraordinary quality of the milk with which it is produced from purebred cows' brunette. The elastic and soft dough is straw yellow coloured with characteristic holes. The taste sweet and pleasant it intensifies and accentuates with the continued aging. At the end of the latter, and only after careful examination, the forms that exceed I strict controls are marked with "Formazza" branding.



### INGREDIENTS:

Raw cow's milk, rennet and salt

NOT EDIBLE RIND

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

Seasoning: 60 days

## NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value 1665 KJ/398 kcal

Fats 32 g - with a saturated fat content: 23 g-

Carbohydrates 1.82 g -with a sugars content of: 0.89 g-

Protein 25 g

Salt 0.35 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
3.5 Kg	1	6	6	355x355xH120	60 days

\*The packaging material used complies with current legislation

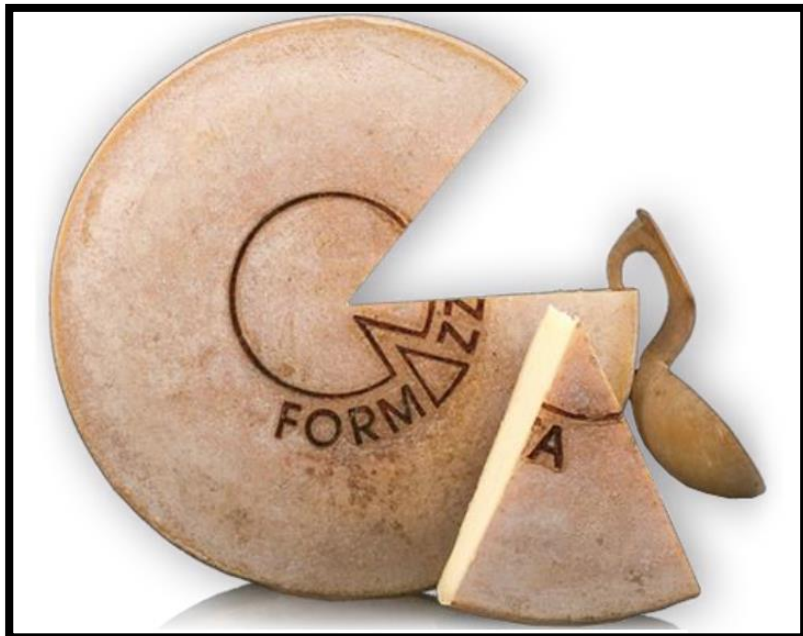
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# Technical sheet

## Production Technologies



The traditional processing does not alter the characteristics of the freshly milked milk that passes unaltered in the cheese. In fact, the milk is processed within a few hours of milking at a temperature of 33 ° C, using natural calf rennet for the coagulation. Then the curd is broken which is broken up to the size of a corn grain; keeping the curd in motion it gradually warms up to around 43 ° C to facilitate the bleeding of the clots. At the reached temperature the heating is interrupted and, still moving in movement the mass completes the purge. At the end of this so-called spinning phase, the curd is left to rest for about ten minutes, after which the cheese mass is put into shape. The forms are then put under press to complete the bleeding of the residual serum; the squeezing lasts about 12 hours during which the forms are turned over several times. Before the last turning the number, plate is applied which will give the shape of the EEC identification number and the day / month / year of production, which will guarantee an unequivocal traceability of the product. Then follows the salting and the subsequent transfer of the forms to the maturing cellar, the maturation period is at least 3 months during which the shape is, on alternate days, turned over and brushed to facilitate the development of the typical rind. The forms can thus slowly mature on spruce planks, in a natural environment, at a temperature between 10 ° C and 12 ° C and humidity above 85%, optimal conditions for a correct maturation.

## Dimensions

SHAPE: cylindrical with flat faces

DIAMETER: 30 cm

HEEL: 7 cm

## Chemical Characteristics

HUMIDITY: 38 %

DRY MATTER: 62 %

FAT IN DRY MATTER: 50.4 %

AW: >0.92

PH: 5.2

## Organoleptic characteristics

Semi-cooked elastic, soft paste, characteristic holes, straw yellow colour more or less intense depending on the period of production, with a characteristic, sweet and pleasant taste that is accentuated and intensifies with the aging and maturation.

## Microbiological characteristics:

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