

# Aged



ITEM CODE: FN5099



VALLE D'AOSTA

## Rosa Walser

Soft cheese made with raw cow's milk, the paste is white with small and sparse holes. The flavour and aroma recall the freshness of mountain pastures. The milk used for the production of this cheese comes from Valdostana breed cattle.

### INGREDIENTS:

Raw cow's milk, salt and rennet

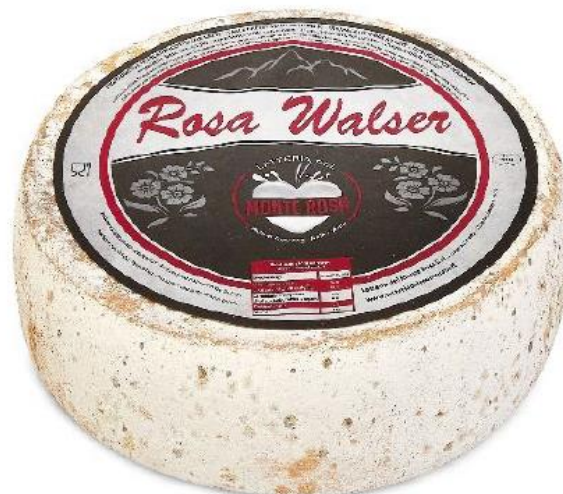
### NOT EDIBLE RIND

**RAW MATERIAL:** whole raw cow's milk from the Valdostana breed, coming from two milking; skimmed by surfacing after a rest of 24 hours that of the first milking and after a rest of 12 hours that of the second; according to REG. EC 853/2004

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

**CONSERVATION METHOD:** 0 - 4°C

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



Seasoning: 60 days

## NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value 1279 KJ/294 kcal

Fats 25 g – with a saturated fat content: 15 g-

Carbohydrates 0.1 g -with a sugars content of: 0.1 g-

Protein 18 g

Salt 2 g

## PACKAGING'S INFORMATION \*

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
4 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:** 10-20 cm

**HEEL:** 7-10 cm convex

## Chemical Characteristics

**HUMIDITY:** 45 %

**DRY MATTER:** 55 %

**FAT IN DRY MATTER:** 50 %

## Microbiological characteristics:

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

## Production Technologies

Product obtained from raw cow's milk; rennet is added when the milk is at 36 ° C; the curd is cut to the size of a walnut and then heated to a temperature of 38 ° C for about 10 minutes; the serum is purged in the boiler for at least 15 minutes and at the end of the purge the curd is extracted and put into shape. Salting is dry to alternate days initially and then thinning out.

**SEASONING:** the seasoning is about 60 days and takes place in cells at a temperature (variable from 7 ° to 9 ° C) and relative humidity (90%)

## Organoleptic characteristics

White soft cheese with small and sparse holes, with a fresh taste reminiscent of mountain pasture. With a thin orange-yellow rind of less than 2 mm.