

Aged



ITEM CODE: FN5110



PIEMONTE

Toma contadina

Cheese produced in the Biella area with cow's milk. The dough is soft with marked holes, sweet on the palate. The taste recalls the scent of mountain pastures.

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 1525 KJ/364 kcal

Fats 29 g – with a saturated fat content: 22 g-

Carbohydrates 4.1 g -with a sugars content of: 2.8 g-

Protein 21 g

Salt 1.8 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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Technical sheet

Dimensions

SHAPE: cylindrical with flat faces

DIAMETER: 24 cm

HEEL: 6 cm slightly convex

Chemical Characteristics

Aw: >0,92

HUMIDITY: 42 %

DRY MATTER: 58 %

FAT IN DRY MATTER: 50 %

Organoleptic characteristics

Pressed cheese, typical of Piedmont; the appearance of the crust is wrinkled and tending to grey with possible patches of reddish or yellow. The dough is soft with marked holes. The flavour is slightly aromatic with memories of mountain pastures.

Microbiological characteristics:

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

