

Aged

CASTAGNA
Piccoli piaceri di montagna®

ITEM CODE: FN5028



VALLE D'AOSTA

Toma di Gressoney

A particular product that stands out for the unique organoleptic characteristics deriving from the processing of milk from native cattle, without the aid of lactic ferments, using centuries-old cheese-making techniques, directly on the pastures of the Lys Valleys above 2200 meters with skimmed cow's milk.

INGREDIENTS:

Raw cow's milk, salt and rennet

NOT EDIBLE RIND

RAW MATERIAL: Whole cow's milk in according to REG. EC 853/2004

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

CONSERVATION METHOD: 0 - 6 °C

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



Seasoning: 60 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value 1495 KJ/360 kcal

Fats 28 g - with a saturated fat content: 19.6 g-

Carbohydrates 0.91 g -with a sugars content of: 0.91 g-

Protein 27 g

Salt 1.5 g

PACKAGING'S INFORMATIONS *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
3 Kg	2	6	6	510x240xH155	60 days

*The packaging material used complies with current legislation

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Technical sheet



Dimensions

SHAPE: cylindrical with flat faces

DIAMETER: 15-30 cm

HEEL: 5-12 cm convex

Chemical Characteristics

HUMIDITY: 42 %

DRY MATTER: 58 %

FAT IN DRY MATTER: 47 %

Microbiological characteristics:

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

Production Technologies

Product obtained from raw cow's milk of two milking skimmed by surfacing; coagulation takes place at a temperature of 34 ° -36 ° C, using natural liquid rennet. Then the curd is broken with 45 ° C cooking, positioned in molds and lightly pressed with turning for 24 hours. Salting is dry at alternate days, initially to then thin out and lasts about 30 days; periodically the forms are cleaned

Organoleptic characteristics

The paste is compact and ivory in colour with small holes; the rind is thin and straw yellow-coloured tending to grey with reddish hues with the continuation of aging. With a pleasant and refined taste, slightly salty, with notes of mountain pasture