

Aged

CASTAGNA
Piccoli piaceri di montagna

ITEM CODE: FN5120



PIEMONTE

Toma di grotta

Cheese produced in Piedmont with whole cow's milk. The dough is soft with marked holes. Aged for 60 days, on the palate it has a tasty fragrance that recalls the freshness of mountain pastures.

INGREDIENTS:

Pasteurized cow's milk, salt, rennet, ferments, preservative: E 251

EDIBLE RIND



Seasoning: 45 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1345 KJ/324 kcal
Fats	25 g - with a saturated fat content: 15.2 g-
Carbohydrates	0 g -with a sugars content of: 0 g-
Protein	24.7 g
Salt	2 g

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

CONSERVATION METHOD: 0 - 6 °C

MILK'S ORIGIN: EU NO GMO

PACKAGING'S INFORMATIONS *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
2.8 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: 8-10 cm

Chemical Characteristics

Aw: <0.974

HUMIDITY: 45 %

DRY MATTER: 55 %

FAT IN DRY MATTER: 45 %

Organoleptic characteristics

Pressed cheese; the appearance of crust is wrinkled and tending to grey with any reddish or yellow spots. The dough is soft with marked holes. The flavour is slightly aromatic with memory of mountain pastures.

Microbiological characteristics:

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