

# Aged

**CASTAGNA**  
Piccoli piaceri di montagna®

ITEM CODE: FN5114



PIEMONTE

## Toma Maccagno

Maccagno is a very ancient cheese that is produced on the southern slopes of Monte Rosa and in particular on the mountains of the Biella area and Valsesia area (Vercelli), still following the ancient processing method. Supposedly this cheese was born on Alpe Macagn, 2188 m, in Valsesia - Piedmont, on the border with Aosta Valley where the milk was processed immediately, exploiting the milking temperature (37 ° C). Semi-cooked cheese, soft and compact with scattered holes. The taste and aroma are delicate, sometimes intense and recall cream and butter.

### INGREDIENTS:

Pasteurized cow's milk, salt and rennet

### EDIBLE RIND

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

**CONSERVATION METHOD:** 0 - 8 °C

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



Seasoning: 60 days

## NUTRITIONAL INFORMATIONS

(In respect of 100 g of product)

Energy value	1688 KJ/403 kcal
Fats	32.5 g - with a saturated fat content: 18 g-
Carbohydrates	1 g -with a sugars content of: 1 g-
Protein	26.8 g
Salt	1.8 g

## PACKAGING'S INFORMATIONS \*

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
1.8 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:** 18-20 cm

**HEEL:** 8-10 cm slightly convex

## Chemical Characteristics

**HUMIDITY:** 43 %

**DRY MATTER:** 57 %

**FAT IN DRY MATTER:** 51 %

## Organoleptic characteristics

Semi-cooked soft cheese, which tends to become semi-hard as the maturing process progresses, with raw milk, short or moderate seasoning. The rind, not edible, is thin and consistent at the beginning, tending to compact, thickened, hard and wrinkled, with aging. The dough is compact, with sparse holes, of a variable colour between ivory-white and straw yellow-coloured, with shades tending to ochre or darkened, with aging. The taste and aroma are delicate, sometimes intense and recall cream and butter.

## Microbiological characteristics:

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