

Aged

CASTAGNA
Piccoli piacenti di montagna®

ITEM CODE: FN5009



PIEMONTE

Toma magra

Cheese produced with milk from the mountain area of Valsesia. The lean toma is produced by skimming the evening milk and adding, the following day, the whole milk of the morning milking. This type of production derives from the past tradition in which the toma was produced by skimming the milk from which the cream was used for the production of butter. Aged for 2 months, it has an elastic paste with small holes. Tasty on the palate.



INGREDIENTS:

Pasteurized cow's milk, salt and rennet

NOT EDIBLE RIND

Seasoning: 60 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1260 KJ/300 kcal
Fats	20 g - with a saturated fat content: 15 g-
Carbohydrates	1 g -with a sugars content of: 1 g-
Protein	22.8 g
Salt	1.5 g

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

CONSERVATION METHOD: 0 -8 °C

MILK'S ORIGIN: Italy NO GMO

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: 23-25 cm

HEEL: 8-10 cm convex

Chemical Characteristics

HUMIDITY: 50 %

DRY MATTER: 50 %

FAT IN DRY MATTER: 40 %

Microbiological characteristics:

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

Production Technologies

The evening milk is left to rest in basins in order to make the fat emerge and the following morning skimmed and added to the milk of the morning milking; heated to 39 ° C and grafted with ferments; then follows a maturation stop for 60 minutes and the addition of the rennet at a rate of 20 cc. per quintal of milk. The coagulation process lasts 30 minutes, after which the curd is broken up to obtain a cheesy flake the size of a walnut. At this point, cooking takes place at 41 ° C, extraction in stainless steel forms and a second cooking in a hot chamber until a paste with a pH equal to 5.30 is obtained. Then salting with brine follows. The seasoning varies from a minimum of 60 days up to a maximum of 12 months.

Organoleptic characteristics

The ivory coloured pasta with a tendency to straw with advanced aging is characterized by small and uniformly distributed holes and soft on the palate; tasty flavour.