

ITEM CODE: FN5006



PIEMONTE

Tometta Montecucco

Cheese produced with milk coming exclusively from Ossola mountain area. Produced in the mountain pastures with ancient methods of production and seasoning, using whole cow's milk and added of goat's milk according to the period of the year. The pasta, elastic, lends itself to very long aging. Tasty and aromatic, it exalts at best its flavours after 6 months of aging.

INGREDIENTS:

Raw cow's milk (70%), raw goat's milk (30%), salt and rennet

NOT EDIBLE RIND

RAW MATERIAL: raw cow's milk and compliant whole raw goat's milk to the 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	1550 KJ/370 kcal
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Fats	31 g – with a saturated fat content: 19 g-
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Carbohydrates	1.2 g -with a sugars content of: 1.2 g-
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Protein	20 g
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Salt	2 g
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PACKAGING'S INFORMATION *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
1.5 Kg	1	6	6	485X260XH120	60 days

*The packaging material used complies with current legislation

Technical sheet



Dimensions

SHAPE: cylindrical with flat faces

DIAMETER: 10 -14 cm

HEEL: 10 cm convex

Microbiological characteristics:

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

Organoleptic characteristics

With a tasty flavour, the pasta is straw-yellow in colour with small and widespread holes

Chemical Characteristics

HUMIDITY: 42 %

DRY MATTER: 58 %

FAT IN DRY MATTER: 47 %