

Aged



ITEM CODE: FN5010



LOMBARDIA

Valligiano

Historic cheese from Brembana Valley produced with raw cow's milk. Semi-cooked paste, elastic, with a delicate flavour. Not very salty, with a characteristic aroma that intensifies as the aging period continues.

INGREDIENTS:

Raw cow's milk, salt and rennet

NOT EDIBLE RIND



Seasoning: 60 days

NUTRITIONAL INFORMATION

(In respect of 100 g of product)

Energy value	1694 KJ/408 kcal
Fats	32 g – with a saturated fat content: 22 g-
Carbohydrates	<1 g -with a sugars content of: <1 g-
Protein	30 g
Salt	1.8 g

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

CONSERVATION METHOD: 0 -6 °C

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

PACKAGING'S INFORMATION *

WEIGHT	PIECE PER PACKAGE	CARTON PER STRATUM	PALLET	BOX MEASURES	SHELF LIFE
10 Kg	1	6	6	385X385XH110	60 days

*The packaging material used complies with current legislation

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Technical sheet



Dimensions

SHAPE: cylindrical with flat faces

DIAMETER: 20-25 cm

HEEL: 6 cm convex

Chemical Characteristics

HUMIDITY: 36 %

DRY MATTER: 64 %

FAT IN DRY MATTER: 44 %

Microbiological characteristics:

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

Production Technologies

The milk, generally whole, is coagulated at a temperature of 35 ° -37 ° C by adding liquid calf rennet, in about 30-35 minutes. Once the break is complete, the curd is heated to a temperature of 45 ° -46 ° C; during this operation the cheese mass must be constantly and gently mixed with the traditional wheel or using electric stirrers. Once cooking is complete and after a brief period of rest during which the coagulum settles on the bottom of the boiler, the curd is extracted with special cloths and then placed in wooden or synthetic resin molds. They are then pressed and salted, generally in brine, rarely dry. The maturation takes place in environments characterized by a temperature around 10 ° C and a relative humidity of about 90%. The seasoning is 60 days.

Organoleptic characteristics

Typical semi-cooked cheese, with a thin and compact straw yellow-coloured rind; the taste is delicate, fragrant and not very salty, not spicy, with a characteristic aroma that intensifies as the aging period continues.