







## Branzi C.P.

The produced with mountain cow milk of Bergamo's valleys cheese belongs to semi-cooked paste cheese category. It is a cylindrical whole cheese, with a diameter of about 36-42 cm, a high of 9 cm and a weight of 10-12 kilos. The textures is elastic, yellow straw-coloured and diffused homogeneous ocelled. Try a piece of this cheese and you will appreciate the old mountain tastes and smells. It is a very good table cheese and goes very well with polenta.

Ingredients	Milk Origin	Aging	Nutritional Characteristics (for 100 g of product)	
COW'S MILK, salt, rennet	ITALY	Average: 45 day Maximum: seasoning on	Humidity (T.Q.): 40,99% Fat (S.S.): 49,94%	Energy 367,82 kcal /1526,44 kJ Fat 29 g (saturated fat 17 g) Carbohydrates 0,5 g (sugar 0,4 g) Protein 25 g Salt 2,2 g

### Mountain cheese of dairy "Caseificio Paleni"

From the beginning of 20 century, from Avaro mountain's pastures, Paleni produced mountain cow milk. Nowadays in the new centre at Casazza, Caseificio Paleni still goes on with old traditions thanks to the production of characteristic cheese of Bergamo's valleys.



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