

FORMAGGI di ZONA MONTANA



Casaccia



**CASEIFICIO
PALENI**



Casaccia

A cheese produced with mountain milk from the pastures of the Cavallina Valley, it belongs to the half-cooked paste cheeses category. Its square shape of about 19 cm, with concave sides is characteristic. Its whole cheese height is 5 cm, and it weighs about 2 kg. Its paste is soft white/yellowish, with very rare holes. The crust is light colored and dry. Its normally mild taste becomes markedly aromatic and pleasant with longer seasoning.

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.): 43,60% Fat (S.S.): 51,83%	Energy 356,96 kcal /1481,35 kJ Fat 29 g (saturated fat 16,6 g) Carbohydrates 0,59 g (sugar 0,5 g) Protein 22 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.



info@ingraphic.it



Via S. Lorenzo in Cavallas, 2 - Tel. (035) 813033 - Fax (035) 813109
V.le Rimembranze, 4 - Tel. (035) 810294 - 24060 CASAZZA (BG)
www.caseificiopaleni.com - e-mail: info@caseificiopaleni.com

