



Cavallina



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A cheese produced with mountain milk from the Cavallina Valley, it belongs to the half-cooked paste cheeses category. It has a cylindrical shape, diameter of 12 cm, whole cheese height of 4/6 cm and weighs about 400/600 grams. The mild, aromatic paste is light in color, with slight holes, the shiny crust is slightly dark. The cheese is very carefully seasoned in underground stores at controlled humidity. It is put on sale after careful fired marking which enhances its features.

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.): 36,58% Fat (S.S.): 52,30%	Energy 401,63 kcal /1666,74 kJ Fat 33 g (saturated fat 19 g) Carbohydrates 0,6 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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