



Col del Freddo



Col del Freddo

A cheese produced with mountain milk from the upper Cavallina Valley, it belongs to the half-cooked paste cheeses category. It has a cylindrical shape, diameter of about 20 cm, whole cheese height of 6 cm and weighs about 2 kg. The paste is soft, ivory yellow, with a very slight holes. The taste, mild on the palate, is highly recommended for preparing cold dishes.

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 Cavellas, 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

