

FORMAGGI di ZONA MONTANA



Truffle Cheese



CASEIFICIO
PALENI



Truffle Cheese

Truffle Cheese is a half-cooked paste cheese exclusively produced with mountain milk attained from dairy farms in Val Cavallina, Alto Sebino and Valle Seriana. Its straw-yellow coloured rind presents numerous dark streaks due to the pieces of truffle mixed with the cheese paste during preparation. Along with direct consumption, the Truffle cheese is also suitable for grating on pasta and rice dishes, as it gives them a delightful and distinct truffle aroma. Its shape is cylindrical with a diameter of about 30 cm and a weight varying from 4 to 5 kg.

Ingredients	Milk Origin	Aging	Nutritional Characteristics (for 100 g of product)	
COW'S MILK, salt, rennet, truffle compound 1-2%	ITALY	From 50 to 200 days	Humidity (T.Q.): 32,43% Fat (S.S.): 51,04%	Energy 425,89 kcal /1767,43 kJ Fat 28 g (saturated fat 19 g) Carbohydrates 1 g (sugar 0,4 g) Protein 27 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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