

FORMAGGI di ZONA MONTANA



Nostrano
di Casazza



CASEIFICIO
PALENI



Nostrano di Casazza

Cheese produced using raw milk coming exclusively from the mountain. It belongs to the half-cooked paste cheese category. Its shape is cylindrical with a diameter of about 34/40 cm, a whole cheese height of 8/9 cm and a weight of 9/11 kg. Its paste is elastic straw- yellow coloured with enough large holes widespread. Thanks to its pleasant and very aromatic taste this cheese is suitable both as table cheese and for cooking, it is also very suitable eaten together with polenta.

Ingredients	Milk Origin	Aging	Nutritional Characteristics (for 100 g of product)	
COW'S MILK, salt, rennet	ITALY	From 4 to 6 months on	Humidity (T.Q.): 36,59% Fat (S.S.): 47,66%	Energy 387,58 kcal /1608,42 kJ Fat 30 g (saturated fat 17 g) Carbohydrates 1,16 g (sugar 0 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.



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

