



Quadrello



**CASEIFICIO
PALENI**



Quadrello

Cheese produced with milk selected exclusively from mountain milk and with a greasy content higher than 4,5%. It has a square shape and each side is about 25 cm, its whole height is 4 cm and its weight is about 4 kg. The cheese rind is light and dry with a peculiar branding, its elastic white-ivory coloured paste is typical of half-cooked cheese, its taste is very dainty thanks to the milk selected for its production.

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.



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