



**Toma
Monte Corna**





Toma Monte Corna

Rich and creamy in flavor, Toma has strong hints of grass and hay in every bite. The cows that produce its milk only graze outdoors on Val Cavallina pastures. It belongs to semi-cooked paste cheese category. It is a cylindrical whole cheese, with a diameter of about 21-23 cm, a high of 7,9 cm and its weight goes from 3,4 to 3,8 kilos. Its characteristics are roundish form and heavy ocelled, thanks to wise methods of production and seasoning. Its cheese-rind is brown-burnished with fire-stamp. To appreciate at best its soft undoubtedly aromatic taste, we suggest you to maintain Toma Monte Corna in room temperature at least two hours before serving it.

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.): 39,48% Fat (S.S.): 51,42%	Energy 383,27 kcal /1590,55 kJ Fat 31 g (saturated fat 17 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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