



The Giant Toma Monte Corna

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This type of cheese is produced exclusively from milk originating from mountain dairy farms and can be categorized as a half-cooked paste cheese. Its shape is cylindrical with a diameter of about 60-70 cm, a round edge of approximately 25-30 cm and a weight varying from 55 to 65 kg. It has a distinctive appearance thanks to its round shape and texture riddled with holes, resulting from great expertise in cheese production and ripening. The rind is lustrous with a slightly orange-brown colour and branding. To better appreciate the sweet and aromatic flavour of the Toma Monte Corna, it is highly recommended to maintain it at room temperature for at least two hours before consumption.

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.



CASEIFICIO PALENI

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