



Latteria di Cameri
Since 1914 tradition and handcraft 



- TRADITIONAL CHEESES -

Taleggio DOP





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Physical and organoleptic characteristics

SHAPE: square, bearing the mark of origin and the Latteria di Cameri Dairy ID number, 49.

DIMENSIONS: 18-20 cm sides.

WEIGHT: from 1.9 to 2.3 kg.

RIND: Its natural colour is a more or less pronounced shade of pink, mottled with the characteristic streaks in which the distinctive grey-green mould develops.

CONSISTENCY: soft, elastic.

THICKNESS: thin.

PASTE: raw curd cheese, pale yellow, with a few tiny holes and a firm consistency, slightly softer under the rind.

TASTE: sweet with a slight tangy aroma.

Chemical properties per 100 gr

Minimum dry extract	46 %
Maximum water content	54 %
Minimum fat in dry matter	48 %

Nutritional information per 100 gr

Energy value	1.246 KJ - 297 Kcal
Total fats	24.6 g
of which saturated fats	16.9 g
Carbohydrates	< 1.0 g
of which Sugars	< 0.1 g
Fibre	< 0.5 g
Protein	16.9 g
Salt	2.2 g

Microbiological properties

Listeria monocytogenes	Absent in 25 g
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Allergens and contaminants

Milk and milk-derived substances. No other types of allergens.

The product complies with the legal limits for chemical contaminants.

Production

INGREDIENTS: milk, salt, rennet.

PRODUCTION METHOD: Taleggio is made from whole cow's milk supplied from the member farms of our cooperative.

Having undergone pasteurisation and the addition of calf rennet and selected ferments, the cheese is processed using artisan techniques in traditional 600-kg vats.

Exclusively manual dry salting.

For the maturing process, the cheese is placed on wooden boards in static cooling rooms, at a temperature of 4°-5°C with high humidity.

The minimum ageing period is 35 days, and the optimum ageing period before consumption is 40-50 days.

STORAGE CONDITIONS: the cheese must be kept at a temperature between + 2 °C and + 6 °C.

SHELF LIFE: 60 days from the date of packaging.

Retail: for its characteristics to be best appreciated, the product should be consumed within ten days of purchase.

Sizes and packaging

Primary packaging: pelure paper and Aropel paper (materials suitable for contact with food).

4-PIECE
CARTON

2-PIECE
CARTON

1 PIECE
CARTON

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