



*Latteria di Cameri*

Since 1914 tradition and handcraft



- TRADITIONAL CHEESES -

Blue Toma

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# Blue Toma

## Physical and organoleptic characteristics

**SHAPE:** cylindrical, with flat faces and slightly convex sides.

**DIMENSIONS:** large wheel: 30-33 cm in diameter and 8-9 cm high, 8-9 kg; small wheel: 23-26 cm in diameter and 6-8 cm high, 4-5 kg.

**RIND:** rustic and firm, with pinkish/grey colouring that varies in relation to ageing, with dense characteristic mould veins that keep developing during the maturation period, which may last from 60 to 120-150 days. Not edible.

**PASTE:** pale yellow compact curd with tiny holes, streaked with intense green/blue mould (marbling), especially along the holes pierced into the sides by hand.

**TASTE:** intense, aromatic, slightly spicy, more full-bodied after a longer maturation period.

**STRUCTURE:** somewhat pliable.

## Nutritional information per 100 gr

Energy value	1.594 KJ - 380 Kcal
Total fats	30.6 g
of which saturated fats	21.0 g
Carbohydrates	< 1.0 g
of which Sugars	< 0.1 g
Fibre	< 0.5 g
Protein	23.1 g
Salt	2.3 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:** Blue Toma is produced from top-quality milk collected from our inspected and certified farms. After the pasteurisation process, the milk is placed in 600-kg vats together with calf rennet, a milk ferment produced at the dairy and spores of a particularly strong *Penicillium* strain. All processing steps are carried out exclusively by hand. The resulting fresh wheels are transferred to a warm room where they undergo a dry-salting process for 4 to 5 days.

This is followed by ageing on pinewood boards in cellars with a special cold/moist microclimate. A few weeks later, the sides are pierced manually to make holes that allow oxygen to penetrate the cheese so that the *Penicillium* mould may grow and form the characteristic marbling.

The wheels are turned periodically as the ageing process continues for 2-5 months, until the cheese is ready for marketing.

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

**SHELF LIFE:** 90 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: disc of pelure paper and Aropel paper (materials suitable for contact with food).

WHOLE WHEEL  
BIG



8-9 kg

WHOLE WHEEL  
SMALL



4-5 kg

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