



Latteria di Cameri

Since 1914 tradition and handcraft



- SPECIALITY GOAT'S CHEESES -

Mattonella di capra
Toma di capra - Blu di capra



Mattonella di capra – Toma di capra – Blu di capra

MATTONELLA DI CAPRA

Physical and organoleptic characteristics

SHAPE: square

DIMENSIONS: height 4-5 cm - sides 18-20 cm.

WEIGHT: approx. 1.8-2.2 kg.

RIND: firm, with natural pinkish/grey colouring with varying intensity, free from cracks and fissures. Not edible.

CONSISTENCY: soft, elastic.

THICKNESS: thin.

PASTE: raw curd cheese, white, compact structure with a soft texture, especially under the rind; very small or no holes.

TASTE: delicate, with a mildly acidulous vein and a typical goat's cheese tang.

Nutritional information per 100 gr

Energy value	1.240 KJ - 296 Kcal
Total fats	23.9 g
of which saturated fats	16.0 g
Carbohydrates	< 1.0 g
of which Sugars	< 1.0 g
Fibre	< 0.5 g
Protein	18.3 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: Italian goat's **milk**, salt, rennet.

PRODUCTION METHOD: Mattonella is produced from whole goat's milk.

After the pasteurisation process, the milk is curdled in 600-kg vats through the addition of rennet and selected ferments at a temperature of approximately 34°C.

The curd is then cut with a lyre or guitar into pieces the size of a hazelnut and manually shaped in square moulds. The surfaces of the blocks are sprinkled with dry salt and the cheese is aged on pinewood boards in rooms at a temperature of 4°-5°C with 90-95% humidity. During the ageing phase, the blocks are brushed with brine and turned regularly. Ageing lasts from 30 to 60 days.

STORAGE CONDITIONS: during storage and transport, 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 in Aropel paper (material suitable for contact with food).

CARTONS CONTAINING 1 BLOCK

TOMA DI CAPRA - BLU DI CAPRA

INGREDIENTS: Italian goat's **milk**, salt, rennet.

PRODUCTION METHOD: craft production made to the customers' specific orders in the dimension requested.

Toma di capra is cylindrical and comes in small wheels of approximately 2/2.5 kg.

Blu di capra is cylindrical and comes in medium wheels of 3.5/4 kg.

They combine the characteristics of cow's milk Toma with an ingredient, goat's milk, which enriches the taste with the distinctive goat's cheese tang.