



Latteria di Cameri
Since 1914 tradition and handcraft 



- TRADITIONAL CHEESES -

Toma Piemontese DOP





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Physical and organoleptic characteristics

SHAPE: cylindrical, with flat faces and slightly convex sides, bearing the mark of origin and the Latteria di Cameri Dairy ID number, 19.

DIMENSIONS: Small wheel: 15-20 cm in diameter and 8-10 cm high; large wheel: 25-30 cm in diameter and 6-12 cm high.

WEIGHT: Small wheel: from 2 to 2.5 kg; large wheel: from 7 to 8 kg.

RIND: smooth and elastic, light grey, brown or pink depending on ageing. Not edible.

PASTE: pale yellow, with tiny holes throughout.

TASTE: sweet and pleasurable, slightly sour.

STRUCTURE: somewhat pliable and adhesive.

AROMA: delicate cream and butter flavour, with a hint of lipolysis.

Chemical properties per 100 gr

Minimum fat in dry matter	40 %
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Nutritional information per 100 gr

Energy value	1.473 KJ - 352 Kcal
Total fats	28.6 g
of which saturated fats	18.2 g
Carbohydrates	< 1.0 g
of which Sugars	< 1.0 g
Fibre	< 0.5 g
Protein	20.3 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: milk, salt, rennet.

PRODUCTION METHOD: Toma Piemontese is made from whole cow's milk collected from our farms. After it has undergone pasteurisation treatment it is processed according to artisan techniques in traditional 600-kg vats.

Cured in brine for a period that varies from 24 to 48 hours depending on size. Aged on wooden boards in rooms at 5°-6°C with high humidity.

Ageing period of over 30 days for the smaller wheels, 60 days for the bigger ones.

STORAGE CONDITIONS: The cheese, hot pas already been cut, should be kept at a temperature between + 2°C and + 6°C.

SHELF LIFE: 90 days of 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



7-8 kg

WHOLE WHEEL
SMALL



2-2.5 kg

Revision: 02 - 10/2019