

# Fontal



## Source

- Emilia Romagna
- Friuli-venezia Giulia
- Lombardia
- Piemonte
- Trentino-Alto Adige
- Valle d'Aosta
- Veneto

## Type of milk

- Cow

Widely available, industrial cheese whose production methods are cooked paste. There are various varieties of this cheese, produced principally in Piedmont and Lombardy and which can be used to effect in a number of recipes.

## Organoleptic characteristics

**Aspect and texture:** semi-hard, compact, yellow paste with few holes

**Taste:** sweet with faint traces of milk and stable

**Serving suggestions:** n.d.

## Technical characteristics

**Milk:** full fat, pasteurised, cow's milk

**Production method:** industrial

**Paste:** cooked, pressed

**Salting:** dry

**Ripening:** at least 60 days

**Production period:** throughout the year

**Fats:** 45 % F-Dm

**Weight:** 10 -12 kg

**Dimensions:** 30-40 cm diameter, h. 8-10 cm

**Producers:** dairies in northern Italy

**Whole cheese code:** 1006520

**Cutted cheese code:** 1006521