

Caciotta toscana



Source

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Type of milk

- Cow
- Sheep

A widely available Tuscan product, it is to be found mainly in the Maremma area. It is produced with mixed milk in accordance with the long-lasting traditions of central Italian Caciottas.

Organoleptic characteristics

Aspect and texture: compact, yellow paste with rare holes

Taste: sweet, fresh with traces of sheep's milk

Serving suggestions: White wines. Hot green tomato preserve. Tuscan unsalted bread

Technical characteristics

Milk: full fat, raw or pasteurised, cow and sheep's milk

Production method: artisan and industrial Paste: cooked, pressed

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Salting: dry

Ripening: at least 15 days

Production period: throughout the year

Fats: 40 % F-Dm

Weight: 0.5 – 0.8 kg

Dimensions: 10-15 cm diameter, h. 8-10 cm

Producers: dairies in Tuscany

Whole cheese code: n.d.

Cutted cheese code: n.d.