

Toma Piemontese DOP



The denomination of protected origin ‘Toma Piemontese’ was officially established in 1993, bringing together a number of Piedmont tomas products previously known by the names of their places of origin (some tomas have, nonetheless, still kept their specific characteristics and name). For this reason, more than having a single, precisely defined physiognomy, Toma Piemontese DOP rather represents a family of products with a variety of characteristics which range from the use of both full fat or skimmed milk (subsequently subdivided into fat or semi-fat toma) and ample freedom of size and external aspect. The milk must, however, be exclusively cow’s milk.

Organoleptic characteristics

Aspect and texture: compact, yellow paste with numerous elongated, small or larger holes

Taste: intense with traces of hay and stable, sometimes with a bitter flavour

Serving suggestions: full bodies, red wines. Aromatic honey. Fresh fruit. Black rye bread and polenta.

Technical characteristics

Milk: full fat or skimmed, raw or pasteurised, cow’s milk

Production method: artisan and industrial

Paste: cooked, pressed

Source

- Piemonte

Type of milk

- Cow

Brands





Allevatore di Formaggi

Salting: dry and in brine

Ripening: at least 60 days

Production period: throughout the year (summer alpine pasture)

Fats: 20-40 % F-Dm

Weight: 1.8-8 kg

Dimensions: variable

Producers: Piedmont dairies

Whole cheese code: n.d.

Cutted cheese code: n.d.