

# 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.