

# Formaggio Caciuda



## Source

- Lombardia

## Type of milk

- Cow

Seasoned cheese with soft raw dough, obtained from raw cow's milk skimmed by natural surfacing, directly milked and processed in raw producer that fully respects the Guffanti protocol, in particular as regards the natural feeding of animal

## Organoleptic characteristics

**Aspect and texture:** Cylindrical shape and wrinkled rind with soft, moist paste and small abundant holes

**Taste:** delicate and balanced flavor, with slightly acidic notes

**Serving suggestions:** Aromatic white wines, clementine and ginger jam, cereal bread

## Technical characteristics

**Milk:** raw cow's milk

**Production method:** artisan

**Paste:** Soft and moist

**Salting:** Dry

**Ripening:** from 15 days

**Production period:** all the year

**Fats:** 21% M.G.S.S.

**Weight:** 3 kg

**Dimensions:** diameter 21 cm bit 7 cm

**Producers:** Cheesemaker and Breeder of the Como hills



Allevatore di Formaggi

**Whole cheese code: 1103083**