

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