# Tomino sott’olio di semi



## Description

This traditional fresh Piedmontese cheese, suitable for many preparations based for example on chopped aromatic herbs, is sold like eggs by the dozen, according to the ancient sexagesimal system. [guffanti_pdf_button]

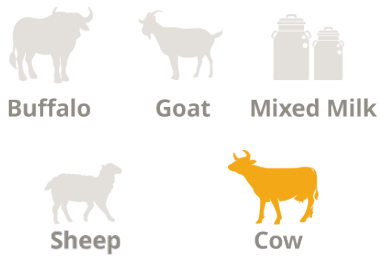
## Characteristics

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### Region




### Milk Origin




### Appearance

white, soft paste

**Taste**

milky, slightly acidic, with notes of the aromas added to the

**Pairings**

White wines and beers. Red tomato jams. Piedmontese breadsticks.

## Technical specifications

- **Milk:** cow's milk, raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** spun
- **Salting:** brine
- **Seasoning:** optional
- **Production:** all year round
- **Fat:** 45% Mgss
- **Weight:** 2, 350g, 4 kg, 5 kg (glass jars), 8
- **Producers:** Piedmontese dairies (provinces of Turin and Cuneo)
- **Whole Cheese Code:** various codes for various formats and flavorings