Toma Valle



Description

From the processing of 100% Piedmontese milk and the expert hands of a cheesemaker from the Turin area, a fresh, sweet and tasty toma is obtained. [guffanti_pdf_button]

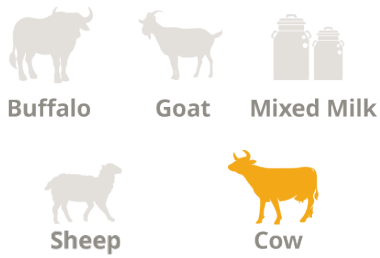
Characteristics

Characteristics

Region



Milk Origin



Appearance

straw-yellow paste with fine, regular holes

Taste

strong and intense taste

Pairings

Medium-bodied white wines. Fresh fruit, black rye bread.

Technical specifications

- **Milk:** pasteurized whole cow's milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** brine
- **Seasoning:** 30-40 days
- **Production:** all year round
- **Fat:** 40% Mgss
- **Weight:** 6 kg approx
- **Diametro:** diameter 30 cm, h. 6 cm
- **Producers:** cheesemaker from Turin
- **Whole Cheese Code:** 77 0TG03
- **Cutted Cheese Code:** 77 0TG04