

Toma verde



Description

A whole cow's milk cheese to which the penicillium used to marbling Gorgonzola is added. The curd is broken in two successive stages, with a time interval between the two "breaks."

Aged in the cellar at around 10 degrees for over 90 days.

Produced in Piedmont at the foot of Monte Rosa (from which it takes its name), it is a Piedmontese-style toma cheese with the addition of blue veining.

The taste is delicate and buttery but with the classic final aroma of the great Italian blue cheese.

A whole cow's milk cheese to which penicillium, a substance used to create the veining of blue cheeses, is added. The curd is broken in two successive stages, with a time interval between the two "breaks."

Aged in the cellar at around 10 degrees for over 90 days.

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Technical specifications

- **Milk:** cow's milk, pasteurized milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** minimum 90 days
- **Production:** all year round
- **Fat:** 48% Mgss
- **Weight:** small about 2 kg; large about 6 kg.
- **Diametro:** diameter 25-30 cm, h. 8-10 cm
- **Producers:** Piedmontese dairies at the foot of Monte Rosa
- **Whole Cheese Code:** 1007336
- **Cutted Cheese Code:** 1007347