

Fontal



Source

- Emilia Romagna
- Friuli-venezia Giulia
- Lombardia
- Piemonte
- Trentino-Alto Adige
- Valle d'Aosta
- Veneto

Type of milk

- Cow

Widely available, industrial cheese whose production methods are cooked paste. There are various varieties of this cheese, produced principally in Piedmont and Lombardy and which can be used to effect in a number of recipes.

Organoleptic characteristics

Aspect and texture: semi-hard, compact, yellow paste with few holes

Taste: sweet with faint traces of milk and stable

Serving suggestions: n.d.

Technical characteristics

Milk: full fat, pasteurised, cow's milk

Production method: industrial

Paste: cooked, pressed

Salting: dry

Ripening: at least 60 days

Production period: throughout the year

Fats: 45 % F-Dm

Weight: 10 -12 kg

Dimensions: 30-40 cm diameter, h. 8-10 cm

Producers: dairies in northern Italy

Whole cheese code: 1006520

Cutted cheese code: 1006521