



Orobico della Nonna



**CASEIFICIO
PALENI**



Orobico della Nonna

Vecchio (Red mark) A cheese produced with mountain milk from the Orobic pre-Alps, it belongs to the half-cooked paste cheeses category. It has a cylindrical shape, diameter of 35 cm, whole cheese height of 4/5 cm and weighs about 6/7 kg. The mild, aromatic paste is light in color, with slight holes. Its mild, aromatic taste is reminiscent of old times.

Stravecchio (Green mark) It differs from Marchio Rosso (Red mark) by the height of the whole cheese of about 4 cm and by the weight of 5/6 kg. Its paste is firmer, with a slightly more strawy color. It is well liked for its slightly spicy taste. Seasoning can reach as much as 5/6 months.

Ingredients	Milk Origin	Aging	Nutritional Characteristics (for 100 g of product)	
COW'S MILK, salt, rennet	ITALY	Average: 45 day Maximum: seasoning on	Humidity (T.Q.): 41,00% Fat (S.S.): 51,90%	Energy 369,00 kcal /1538,00 kJ Fat 31 g (saturated fat 17 g) Carbohydrates 0,5 g (sugar 0,5 g) Protein 23 g - Salt 2,2 g

Mountain cheese of dairy "Caseificio Paleni"

From the beginning of 20 century, from Avaro mountain's pastures, Paleni produced mountain cow milk. Nowadays in the new centre at Casazza, Caseificio Paleni still goes on with old traditions thanks to the production of characteristic cheese of Bergamo's valleys.



info@ingraphic.it



CASEIFICIO PALENI

Via S. Lorenzo in Cavellas, 2 - Tel. (035) 813033 - Fax (035) 813109
 V.le Rimembranze, 4 - Tel. (035) 810294 - 24060 CASAZZA (BG)
 www.caseificiopaleni.com - e-mail: info@caseificiopaleni.com

