

FORMAGGI di ZONA MONTANA



Vacca Nera

(Black Cow cheese)



**CASEIFICIO
PALENI**



Vacca Nera (Black Cow cheese)

The "Black cow" is a semi-cooked paste cheese, it is produced only with mountain milk. During its aging, in basement storage rooms, its paste acquires a few holes and a distinctive aromatic flavour. It has got a unique black rind, it is sold after an aging that can vary from 30 to 70 days.

Ingredients	Milk Origin	Aging	Nutritional Characteristics (for 100 g of product)	
COW'S MILK, salt, rennet	ITALY	Average: 30 day Maximum: seasoning on	Humidity (T.Q.): 39,48% Fat (S.S.): 51,42%	Energy 383,27 kcal /1590,55 kJ Fat 31 g (saturated fat 17 g) Carbohydrates 0,6 g (sugar 0,4 g) Protein 25 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.



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