



Fresh Asiago PDO With Vegetable Rennet

The tradition of Fresh Asiago DOP encounters the vegetable rennet extracted from thistle blossoms, ideal for a vegetarian diet in search of an alternative to bovine rennet.



Physical Characteristics



AGEING

At least 20 days of refinement at controlled temperature and humidity



PASTE

Marked and irregular holes, white or slightly straw yellow color



CRUST

Thin and flexible



TEXTURE

Easily soluble, soft, melting



SHAPE

Cylindrical with a straight or slightly convex side; flat or almost flat surfaces



WEIGHT

11 - 15 Kg

Nutritional Values per 100 gr

ENERGY

380 Kcal - 1575Kj

LIPIDS

30%

PROTEIN

24%

CARBOHYDRATES

0,2-0,5%

MINERALS

Ca 700 mg, P 500 mg,
traces of Fe

NACL

1,7%

VITAMINS

A 150 µg - B1, B2,
PP, traces

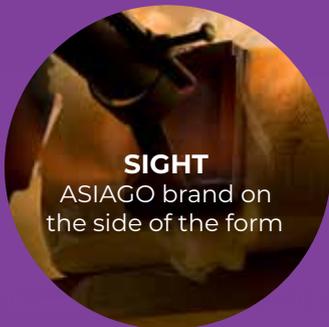
CHOLESTEROL

85 mg

If it's PDO, you see it straight away

Asiago cheese is unmistakable at first glance. Each slice is recognised by the lettering "ASIAGO" on the crust, while each form bears the number of the dairy where it was made and its own identification code on the casein label. A guarantee of traceability that only PDO can offer.

1 - Casein label / 2 - Name ASIAGO on the crust / 3 - PDO logo / 4 - Dairy number



SIGHT

ASIAGO brand on the side of the form



TOUCH

Soft, elastic



SMELL

Medium intense, fresh milk, boiled milk, fresh butter, yogurt, vegetable



TASTE

Sweet, slightly sour, slightly salty

A flavour that comes from the mountains

Asiago cheese originates on the Asiago Plateau, a place surrounded by nature where the mild climate, the healthy air, the pure water and the rich vegetation provide the pastures with the nutritious elements most suited for the production of a genuine milk that becomes a cheese with an unmistakable flavour, natural, healthy and produced following a strict procedure. Behind Asiago PDO there are a thousand years of history, based on Alpine traditions that are maintained and enriched every day.



• Here they make Fresh Asiago PDO cheese