SPEC SHEET: Taleggio

Company: Columbia Cheese

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										CASE DIMENSION	4S	CASE TYPE		
Vendor Item #	Item Description	Case GTIN 14 digit	Case Pack	Item Size	Pick up Location	Gross Weight	Net Weight	w	н	L	Packaging	ті	н	# OF CASES PER PALLET
101.1	Taleggio DOP Ciresa	98001637010115	1/5lbs	5lbs	Larkin Cold Storage	6 lbs	5 lbs	9 in	2.75in	10 in	Paper in cardboard	18	10	180

Allergen:	Dairy		Country of Origin:	Italy					
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Picture of Product									



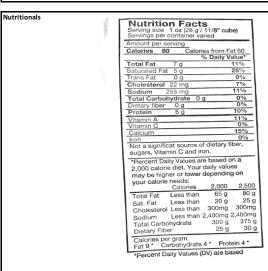
About the cheese
Ciresa Taleggio is made at Caseficio Zuvadelli by 30-year veterans Michele and Flavio
Zuvadelli. Using three open vats, they make cheese three times daily. After two to three
days of aging the cheese is moved to the Ciresa aging facility in Introbio to mature.

Once at Introbio, the cheese is moved to an aging room to be hand salted, washed, turned and cared for. During the first 10 days, Ciresa Taleggio DOP is dry salted, which allows the cheese to mature with a dry, sturdy rind. After the initial ten days, it is washed with a brine solution for the remainder of its maturation. DOP dictates 35 days minimum aging, but Ciresa ages up to an additional fifteen days to allow for development.

About the producer
This square, washed rind cheese has a peech colored rind that is slightly tacky to the touch, with yeasty and mushroom notes on the nose. The paste is stark white and dense, with no eyes. Its texture is plump and pudgy, almost spreadable at room temperature. Flavors are cream filled and bright, with just a slight earthy taste on the finish.

Formaggi Ciresa is a leading affinatore of Lombardia. Their work includes selection, aging, pækaging, and distribution of cheese, particularly the traditional cheese families of Lombardia: Stracchino, Gorgonzola, Latteria & fresh cheese.

Founded in 1927, their multi-generational relationships with cheesemakers allow for incomparable representation of these regional styles, in addition to PDO cheeses throughout Italy



Packing Label

