



*formaggio italiano*

## TALEGGIO D.O.P.

Cheese whose production is controlled by the Taleggio Protection Association. The cheese is matured following the traditional rules of manual salination which gives our production unequalled taste and appearance. The product has light pink rind, velvety appearance, soft white texture with translucent proteolysis on cutting.



- 22008 - **200 gr. portion random weight**  
12 pieces per carton Shelf life: 30 days
- 22102 - **200 gr. portion fix weight r.w.**  
12 pieces per carton Shelf life: 30 days
- 22003 - **500 gr. portion**  
12 pieces per carton Shelf life: 30 days
- 22017 - **1 kg. portion**  
08 pieces per carton Shelf life: 30 days
- 22005 - **2 kg. wheel**  
04 pieces per carton Shelf life: 30 days

## QUARTIROLO D.O.P.

Typical Lombardy cheese whose production is controlled by Quartirolo Protection Association. It is recognisable by its classic white crumbly texture. Its unmistakable flavour evokes the taste of milk, straight from the cow.



- 48007 - **2,5 kg. wheel**  
02 pieces per carton Shelf life: 30 days

## GORGONZOLA D.O.P.

A typical Lombardy cheese whose production is controlled by the Gorgonzola Protection Association. For this cheese we have chosen the best producers and we select only the sweetest and most delicate batches through our own quality control.

We manage to offer a product whose taste and appearance is among the best available on the market.



- 52014 - **200 g. - random weight portion**  
12 pieces per carton Shelf life: 45 days
- 52012 - **200 g. - fix weight portion**  
16 pieces per carton Shelf life: 45 days
- 52001 - **Gorgonzola Oro 1/8 portion**  
04 pieces per carton Shelf life: 45 days
- 52008 - **Gorgonzola Novara 1/8 portion**  
04 pieces per carton Shelf life: 45 days
- 52011 - **Gorgonzola Export 1/8 portion**  
04 pieces per carton Shelf life: 45 days
- 52007 - **Gorgonzola Piccante 1/8 portion**  
04 pieces per carton Shelf life: 45 days
- 52003 - **Gorgonzola with Mascarpone - 1,2 Kg.**  
02 pieces per carton Shelf life: 45 days

## ROBIOLA SERIE ORO

This is the classic Robiola which shows light covering of natural white mould, and it is characterised by a soft creamy texture. Robiola belongs to the long tradition of Brescian cheese-making.



- 30002 - **Robiola 400 g.**  
06 pieces per carton Shelf life: 30 days

## ITALICO

Typical of traditional Italian cheese-making, it has always been an everyday favourite. It is featured by a thin rind and a white compact soft texture.



- 28002 - **2 kg. wheel**  
04 pieces per carton Shelf life: 30 days

BRESCIALAT S.p.A. INDUSTRIA CASEARIA

Via Castellana, 1/A 25032 CHIARI (BS) - Tel. +39 030-700 9878 Fax +39 30-700 9860 - <http://www.brescialat.it>

Company with quality system certified UNI EN ISO 9001 : 2000 (vision 2000) Certificate C.S.Q.A.n 100

