

TOMA PIEMONTESE PDO



PRODUCT

The Toma Piemontese PDO (Protected Denomination of Origin) cheese is put on consume in two different typologies: at whole milk and medium-fat;

appearance: cylindrical shape with flat faces, with lightly convex rim of 4 to 12 cm height and from 15 to 35 cm diameter; inedible, smooth and elastic (for the medium fat product) rind; straw, grey, reddish or brown depending on maturing; the paste is mildly thick and elastic, particularly for the medium fat product, with small holes diffused in case of whole-milk product;

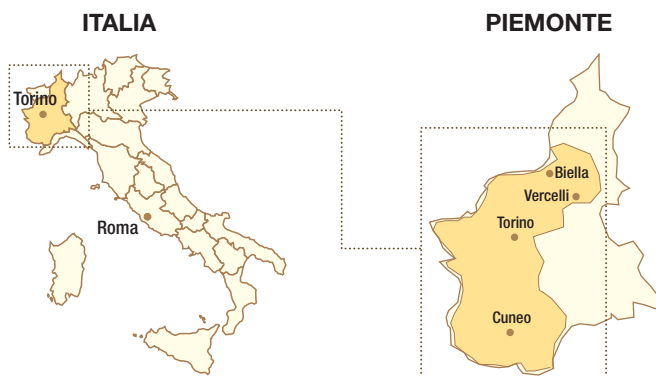
colour: from light straw to deep straw;

taste: sweet, agreeable and delicate for the whole-milk type, intense and harmonious with fragrant aroma which becomes more characteristic the more its maturing goes on for the medium fat product;

maturing: 20 days minimum for the small size (from 1,8 to 4 kg) and of 45 days for the large size (from 4 to 10 kg).

PRODUCTION ZONE

The area of origin, transformation, maturing and elaboration area of the Toma Piemontese cheese includes the provinces of Novara, Vercelli, Biella, Torino, Cuneo, Verbano Cusio Ossola, as well as the Communes of Acqui Terme, Terzo, Bistagno, Ponti and Denice in province of Alessandria and of Monastero Bormida, Roccaverano, Mombaldone, Olmo Gentile and Serole in province of Asti.



DENOMINATION MARK



The logo consists of two circle, the external one red coloured and the internal one of green colour, with, in the centre, a stylized blues cow with white hollowed inscription "Tome PIEMONTESE".

The mark impressed in formation phase is a compulsory element for the traceability of the product, because it allows to identify the producer through the logo and an alphanumeric code assigned to the production dairy. Only the presence of the origin mark on the upper face of the whole cheeses and the application of the paper label with logo of Denomination guarantee the authenticity of product.

NORMATIVE REFERENCES



Acknowledgement of Denomination: Reg. CE n. 1107 dtd 12.06.1996 (issued on GUCE (OJEC) L. 148 dtd 21.06.1996)
 Acknowledgement of Consortium for the Protection: D.M. 04.11.2003 (G.U. n. 271 dtd 21.11.2003) - renewal D.M. 04.11.2008 (G.U. n. 281 dtd 02.12.2006)

CONTACTS

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