TOMASONI®

Traditional cheeses since 1955

GOODNESS lies IN THE SIMPLE THINGS



Products Catalogue

TOMASONI

formaggi



“A dream come true”

Love of our land, respect for nature,
the best milk from small local producers,
the extensive experience of master dairymen,
our grandfather’s dream,
the passion of an entire family:
these are the ingredients that make our cheeses unique.

The Tomasoni Family



A 60-year-long story



Our history began back in 1950, when Grandpa Primo left Quinzano d'Oglio, a village in the province of Brescia, to perform his military service.
While he was away, he fell in love with the Veneto region of Italy, with its boundless countryside and glorious Piave River.
One day, sitting on its banks, he thought: "This is where I will set up my dairy".

He soon began working in a local dairy, milking cows every morning, producing **Casatella in the afternoon, and riding his infamous Lambretta around town to sell what was a brand new cheese for that area to neighbours and small shops.**
Demand for this amazing cheese very soon began to increase, and in 1955 he finally set up his own dairy, which he named Caseificio Tomasoni.



1955 Primo Tomasoni sets up the **first Caseificio Tomasoni** facilities in Breda di Piave

1957 The first fresh cheeses are produced, such as **Crema del Piave, Casatella and Pannarello**

1960 Primo Tomasoni starts **selling his cheeses to local shops**

1996 **New production facilities** are built next to the original site

2012 **Pannarello ranks 3rd** in the "Dairy" category at Caseus Veneti 2012

2013 **Stracchino Delattosato and Shapeggio Genuino rank 2nd** respectively in the "Fresh and Very Fresh"and "Dairy" categories at Caseus Veneti 2013

2014 **Piccantino ranks 1st in the "Flavoured and aged cheeses" category at the 1st Dairy Competition "Erbe de Casari"** of the "PrimaVera Festa" show in Roncade (Treviso)

A family story made of love and a lot of passion



2015 — **Caseificio Tomasoni celebrates its 60th anniversary**

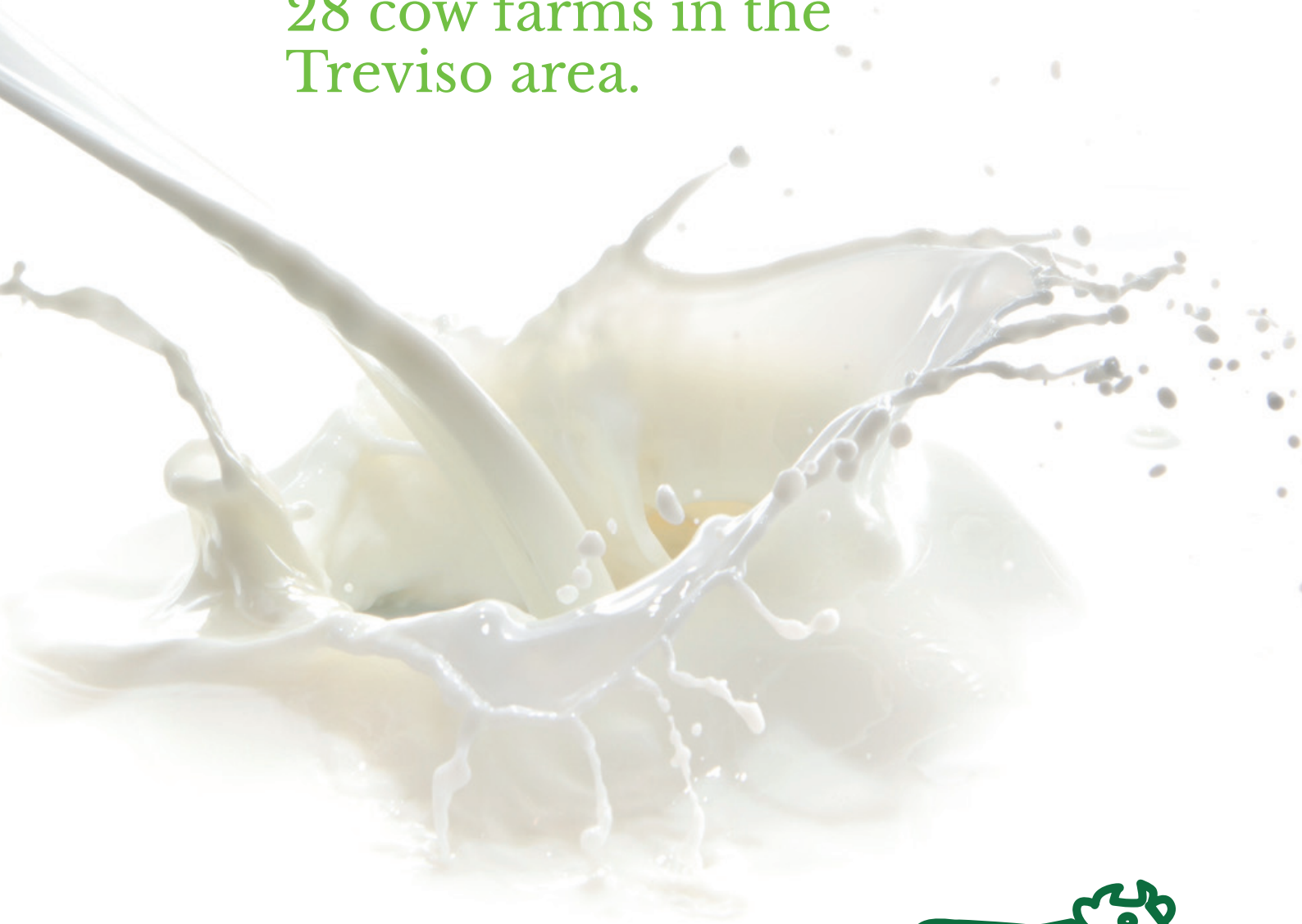
2016 — **The Dairy Tomasoni launches a line of ORGANIC products.**

2018 — Caseificio Tomasoni wins **FIRST PRIZE at Caseus Veneti** in the category of **"Fresh and very fresh soft cheeses with no crust"**

The love between Grandpa Primo and Grandma Annamaria gave birth not only to some great cheeses, such as the delicious Crema del Piave, but also to three beautiful children, Moreno (the present-day dairyman), Nicoletta and Paola, who now run their father's business together.
A few years ago, Moreno's daughter Eva also joined the firm, having grown up watching her grandfather and father produce their delicious cheeses.

This is the story of our dairy, our family, and the love we place into every cheese we produce.

Every day, we process over 40 tonnes of cow's milk, goat's milk and buffalo's milk from 28 cow farms in the Treviso area.





Milk from our lands

We greatly value the small producers in our area, and have done so for more than 60 years. Every day, we receive more than 40 tonnes of milk from selected cow farms within a radius of about 40 kilometres from our home.

It is thanks to this controlled, healthy, wholesome milk that we can create unique products rooted in our land.

The expert workmanship behind our wholesome products



The Caseificio Tomasoni cheeses are produced by skilful dairymen using nothing but milk from the Veneto region, bringing to the table the authentic, wholesome flavour of our land, mingled with all the love and passion of Grandpa Primo.







Safety guaranteed

All of our production and packaging methods are subject to continuous controls to ensure full compliance with the highest food safety and hygiene standards. This enables us to offer healthy, wholesome products, day after day.

When cutting-edge technology meets an unswerving passion

Tomasoni cheeses spring from a blend of tradition and innovation, creating products that are wholesome, safe and of an unwavering quality. To this day, our cheeses are prepared entirely by hand, with all the love and passion of yesteryear.







Flavours from the Piave, throughout Italy

A high quality fresh product deserves the greatest of care, also during transport. Our dairy has an extensive, self-managed distribution network that delivers throughout Italy, ensuring an effective cold chain at all times.


TOMASONI
Formaggi per tradizione dal 1955
LATTE VENETO
Crema del Piave®
FORMAGGIO MOLLE
SENZA CONSERVANTI
INGREDIENTI: LATTE, SALE,
CAGLIO, FERMENTI LATTICI.
Origine del latte:
ITALIA
Crema del Piave®
CONSERVARE IN FRIGORIFERO TRA 0°C E +4°C.
DA VENDERSI A PESO



Caseificio Tomasoni sells more than 30 products, including fresh and aged, hard and semi-hard cheeses.

Stracchino cheeses make up 80% of our total production.

The product range

The company's signature products are Casatella Trevigiana DOP, a soft, shiny cheese with a sweet, milky flavour, Crema del Piave, the dairy's number one flagship product, appreciated for its creaminess and versatility, and Pannarello, which is similar to Casatella, but has a softer, creamier texture – the perfect choice, for example, for a truly creamy risotto.

STRACCHINO

A mild, creamy, unmistakable flavour. Stracchino is a fresh cheese which can be enjoyed on its own or used in any recipe, from appetizers through to snacks.



Stracchino cheeses



Crema del Piave

Texture	soft, spreadable
Flavour	sweet, fresh, mild
Storage	between 0°C and +4°C
Shape	parallelepiped
Shelf Life	20 days

Code	3/5/12	36/59/112	170/236/336/114
Pack	wrapping	MAP tray VW	MAP tray FW
Code EAN	2597000	2843020	8016599000194
	2597060	2945770	80720362
	2842890	2481167	8016599000019
			8016599000613
Weight in g	250 / 350 / 500	250 / 350 / 500	170 / 200 / 250 / 500
Box pcs	6 / 8 / 4	6 / 6 / 4	6 / 6 / 6 / 4
Box kg	2	1,5 / 2 / 2	1,02 / 1,2 / 1,5 / 2
Box material	polystyrene	cardboard	cardboard



Stracchino with buffalo milk

Texture	sliceable,, spreadable
Flavour	intense, typical buffalo milk aroma
Storage	between 0°C and +4°C
Shape	parallelepiped
Shelf Life	20 days

Code	186	286/386
Pack	MAP tray VW	MAP tray FW
Code EAN	2842980	80720386
		8016599000040
Weight in g	250	200 / 250
Box pcs	6	6 / 6
Box kg	1,5	1,2 / 1,5
Box material	cardboard	cardboard



Squaqquì

Texture	soft, creamy
Flavour	mild, creamy
Storage	between 0°C and +4°C
Shape	parallelepiped
Shelf Life	20 days

Code	95	56	395
Pack	wrapping	MAP tray VW	MAP tray FW
Code EAN	2597010	2842900	8016599000064
Weight in g	250	250	250
Box pcs	8	6	6
Box kg	2	1,5	1,5
Box material	cardboard	cardboard	cardboard



Stracchino allo yogurt

Texture	soft, spreadable
Flavour	mild yoghurt flavour
Storage	between 0°C and +4°C
Shape	parallelepiped
Shelf Life	20 days

Code	66	166	266/366
Pack	wrapping	MAP tray VW	MAP tray FW
Code EAN	2597070	2843010	8072037
			8016599000026
Weight in g	250	250	200 / 250
Box pcs	8	6	6 / 6
Box kg	2	1,5	1,2 / 1,5
Box material	polystyrene	cardboard	cardboard

Stracchino cheeses



Stracchino lactose-free

Texture	soft, spreadable
Flavour	sweet, fresh
Storage	between 0°C and +4°C
Shape	parallelepiped
Shelf Life	20 days

Code	121	181	281/381
Pack	wrapping	MAP tray	MAP tray FW
Code EAN	2694964	2813028	8016599000293
			8016599000309
Weight in g	200	200	200 / 250
Box pcs	8	6	6 / 6
Box kg	1,6	1,2	1,2 / 1,5
Box material	polystyrene	cardboard	cardboard



Stracchino with goat's milk

Texture	soft, delicate
Flavour	intense, typical of goat's milk
Storage	between 0°C and +4°C
Shape	parallelepiped
Shelf Life	20 days

Code	25	325
Pack	MAP tray VW	MAP tray FW
Code EAN	2357098	8016599000248
Weight in g	250	200
Box pcs	6	6
Box kg	1,5	1,2
Box material	cardboard	cardboard



Stracchino Primolight

Texture	spreadable, delicate
Flavour	fresh, milky
Storage	between 0°C and +4°C
Shape	parallelepiped
Shelf Life	20 days

Code	32	132	332
Pack	wrapping	tray VW	tray FW
Code EAN	2292126	2292124	8016599000095
Weight in g	250	250	250
Box pcs	8	6	6
Box kg	2	1,5	1,5
Box material	polystyrene	cardboard	cardboard



Stracchino libero servizio 200g

Texture	soft, spreadable
Flavour	fresh, sweet, mild
Storage	between 0°C and +4°C
Shape	parallelepiped
Shelf Life	20 days

Code	341
Pack	flowpack PF
Code EAN	8016599000606
Weight in g	200
Box pcs	6
Box kg	1,2
Box material	cardboard

Stracchino cheeses



Stracchino 100g

Texture	soft, creamy
Flavour	sweet, fresh, mild
Storage	between 0°C and +4°C
Shape	cubic
Shelf Life	20 days

Code	237
Pack	flowpack PF
Code EAN	80720331
Weight in g	100
Box pcs	12
Box kg	1,2
Box material	cardboard



Stracchino lactose-free 100g

Texture	soft, spreadable
Flavour	sweet, fresh
Storage	between 0°C and +4°C
Shape	cubic
Shelf Life	20 days

Code	221
Pack	flowpack PF
Code EAN	8016599000330
Weight in g	100
Box pcs	9
Box kg	0,9
Box material	cardboard



Stracchino allo yogurt 100g

Texture	soft, spreadable
Flavour	mild yoghurt flavour
Storage	between 0°C and +4°C
Shape	cubic
Shelf Life	20 days

Code	267
Pack	flowpack PF
Code EAN	80720348
Weight in g	100
Box pcs	12
Box kg	1,2
Box material	cardboard



Stracchino with goat's milk 100g

Texture	soft, delicate
Flavour	intense, typical of goat's milk
Storage	between 0°C and +4°C
Shape	cubic
Shelf Life	20 days

Code	225
Pack	flowpack PF
Code EAN	8016599000361
Weight in g	100
Box pcs	9
Box kg	0,90
Box material	cardboard

Stracchino cheeses



Casatella Trevigiana D.O.P.

Texture	soft, spreadable
Flavour	sweet, fresh
Storage	between 0°C and +4°C
Shape	parallelepiped
Shelf Life	20 days

Code	102	104/105
Pack	wrapping	MAP tray FW
Code EAN	2241637	2277592
		8016599000071
Weight in g	2000	220
Box pcs	1	9
Box kg	2	1,98
Box material	polystyrene	cardboard



Casatella 500g

Texture	soft, spreadable
Flavour	sweet, fresh
Storage	between 0°C and +4°C
Shape	parallelepiped
Shelf Life	20 days

Code	60
Pack	MAP flowpack wrapping VW
Code EAN	254380
Weight in g	500
Box pcs	4
Box kg	2
Box material	polystyrene



1kg



2kg

Casatella

Texture	soft, creamy
Flavour	sweet, fresh, mild
Storage	between 0°C and +4°C
Shape	squared
Shelf Life	20 days

Code	2	13
Pack	wrapping	MAP flowpack wrapping
Code EAN	2597140	2545350
Weight in g	2000	1000
Box pcs	1	2
Box kg	2	2
Box material	polystyrene	polystyrene



Stracchino 1 kg

Texture	soft, spreadable
Flavour	sweet, fresh
Storage	between 0°C and +4°C
Shape	parallelepiped
Shelf Life	20 days

Code	18
Pack	wrapping flowpack atm PV
Code EAN	2842910
Weight in g	1000
Box pcs	2
Box kg	2
Box material	polystyrene

Stracchino cheeses







Our Stracchino cheeses are also available in a special **recyclable R-PET plastic tray**, for better product storage.
The production of see-through **R-PET plastic** requires less energy than plastic made with new raw materials, and the CO_2 released into the air is very low.
Our short, sustainable supply chain never neglects the importance of using **sustainable packaging.**

Lo Stracchino al cucchiaio creamy 1 kg's small bucket



Texture	soft, creamy
Flavour	sweet, fresh, mild
Storage	between 0°C and +4°C
Shape	cylindrical
Shelf Life	20 days

Code	**101**
Pack	small bucket
Code EAN	2290253
Weight in g	1000
Box pcs	4
Box kg	4
Box material	jar

PRIMO SALE

Mild, soft and slightly salty, Primo Sale is a fresh cheese ready to be eaten as soon as it is produced.
It is excellent with bread and oil, and an unexpected treat fried in a pan.



Primo sale



Primo Dì Primo Sale

Texture	soft but sliceable
Flavour	milk, sweet
Storage	between 0°C and +4°C
Shape	cylindrical
Shelf Life	12 days

Code	31A
Pack	heat-sealed tray with cluster
Code EAN	2241619
Weight in g	200
Box pcs	6
Box kg	1,20
Box material	cardboard



Primo Dì with goat's milk Primo Sale

Texture	elasticca, firm
Flavour	fresh, goat's milk
Storage	between 0°C and +4°C
Shape	cylindrical
Shelf Life	12 days

Code	131
Pack	heat-sealed tray with cluster
Code EAN	2961272
Weight in g	200
Box pcs	6
Box kg	1,2
Box material	cardboard



Primo Dì lactose-free

Texture	soft but sliceable
Flavour	milk, sweet
Storage	between 0°C and +4°C
Shape	parallelepiped
Shelf Life	20 days

Code	127
Pack	heat-sealed tray
Code EAN	2718888
Weight in g	200
Box pcs	6
Box kg	1,2
Box material	cardboard



Magrill

Texture	firm
Flavour	milky, fresh
Storage	between 0°C and +4°C
Shape	parallelepiped
Shelf Life	20 days

Code	16
Pack	wrapping sottovuoto
Code EAN	2597030
Weight in g	1.800
Box pcs	2
Box kg	3,6
Box material	polystyrene

Primo sale



Fresco di capra

Texture	elastic, firm
Flavour	fresh goat's milk
Storage	between 0°C and +4°C
Shape	parallelepiped
Shelf Life	20 days

Code	134
Pack	heat-sealed tray
Code EAN	2802147
Weight in g	1.500
Box pcs	2
Box kg	3
Box material	cardboard



Dolce Tomasoni

Texture	elastic, firm
Flavour	fresh, milky
Storage	between 0°C and +4°C
Shape	parallelepiped
Shelf Life	20 days

Code	8V
Pack	heat-sealed tray
Code EAN	2326043
Weight in g	1.500
Box pcs	2
Box kg	3
Box material	cardboard



Dolce Tomasoni alla rucola

Texture	elastic, firm, with pieces of rocket
Flavour	fresh, light
Storage	between 0°C and +4°C
Shape	parallelepiped
Shelf Life	20 days

Code	63V
Pack	heat-sealed tray
Code EAN	2326045
Weight in g	1800
Box pcs	2
Box kg	3,6
Box material	cardboard

The Piave River: a land that adds value to our cheeses.



RICOTTA

Soft and light, Ricotta is a balanced cheese suited to any time of day, from breakfast through to the preparation of desserts and savoury flans. We offer a range of Ricotta cheeses, from the more classic version, made with cow's milk, to tasty goat's milk or even mixed versions.



Ricotta cheeses



Ricotta mixed sheep

Texture	soft
Flavour	mild, pleasant
Storage	between 0°C and +4°C
Shape	conical
Shelf Life	15 days

Code	81
Pack	heat-sealed tray
Code EAN	2597160
Weight in g	1.500
Box pcs	2
Box kg	3
Box material	cardboard



Ricotta Classica

Texture	soft
Flavour	mild, pleasant
Storage	between 0°C and +4°C
Shape	conical
Shelf Life	15 days

Code	58
Pack	heat-sealed tray
Code EAN	2597130
Weight in g	1.700 (peso variabile)
Box pcs	2
Box kg	3,4
Box material	cardboard



Ricotta with goat's milk - 1kg

Texture	soft, delicate
Flavour	sweet, goat's milk
Storage	between 0°C and +4°C
Shape	conical
Shelf Life	15 days

Code	90
Pack	heat-sealed tray
Code EAN	2761275
Weight in g	1000 (peso variabile)
Box pcs	2
Box kg	2
Box material	cardboard



Ricotta Classica - 300g

Texture	soft, delicate
Flavour	mild, typical milk
Storage	between 0°C and +4°C
Shape	conical
Shelf Life	15 days

Code	19
Pack	heat-sealed tray
Code EAN	2545400
Weight in g	300
Box pcs	6
Box kg	1,8
Box material	cardboard

Ricotta cheeses



Ricotta with cow's milk - 350g

Texture	soft e delicate
Flavour	sweet, fresh milk
Storage	between 0°C and +4°C
Shape	conical
Shelf Life	15 days

Code	**111**
Pack	heat-sealed tray
Code EAN	2905389
Weight in g	350
Box pcs	6
Box kg	2,1
Box material	cardboard



Ricotta with goat's milk - 300g

Texture	soft, delicate
Flavour	sweet, goat's milk
Storage	between 0°C and +4°C
Shape	conical
Shelf Life	15 days

Code	**15**
Pack	heat-sealed tray
Code EAN	2862919
Weight in g	350 (peso variabile)
Box pcs	6
Box kg	2,1
Box material	cardboard



Ricotta with cow's milk - 100g

Texture	soft, delicate
Flavour	sweet, di latte fresh
Storage	between 0°C and +4°C
Shape	conical
Shelf Life	15 days

Code	**309**
Pack	heat-sealed tray
Code EAN	8016599000217
Weight in g	100
Box pcs	9
Box kg	0,9
Box material	cardboard



Ricotta with goat's milk - 100g

Texture	soft, delicate
Flavour	sweet, goat's milk
Storage	between 0°C and +4°C
Shape	conical
Shelf Life	15 days

Code	**314**
Pack	heat-sealed tray
Code EAN	8016599000774
Weight in g	100
Box pcs	9
Box kg	0,9
Box material	cardboard

Ricotta cheeses



Ricotta with cow's milk colander - 2kg

Texture	soft e delicate
Flavour	sweet, fresh milk
Storage	between 0°C and +4°C
Shape	conical
Shelf Life	15 days

Code	52
Pack	heat-sealed tray
Code EAN	2334771
Weight in g	2000 (peso variabile)
Box pcs	3
Box kg	6
Box material	cardboard

The colours of a unique land, enclosed in the flavour of products rich in history and family tradition.

SEMI-AGED CHEESES

The full flavour of milk and the cheese-making art of ageing give life to these delicious semi-aged cheeses that are sure to satisfy even the most discerning palates.



Semi-aged cheeses



Capriccio di capra

Texture	white, crumbly
Flavour	typical of goat's products, tangy
Storage	between +4°C and +8°C
Shape	cylindrical
Shelf Life	90 days

Code	35
Pack	wrapped wheel
Code EAN	2977408
Weight in g	2500
Box pcs	1
Box kg	2.5
Box material	polystyrene



San Saverio*

*also available in 3 kg wheel

Texture	firm
Flavour	sweet, full
Storage	between +4°C and +8°C
Shape	cylindrical
Shelf Life	18 months d.p.

Code	7
Pack	wheel
Code EAN	2242530
Weight in g	6000
Box pcs	1
Box kg	6
Box material	Shape / cardboard



Latteria with truffle*

*also available in 3 kg wheel

Texture	firm
Flavour	intense, truffle-flavoured
Storage	between +4°C and +8°C
Shape	cylindrical
Shelf Life	18 months d.p.

Code	93
Pack	wheel
Code EAN	2842950
Weight in g	5500
Box pcs	1
Box kg	5.5
Box material	Shape / cardboard



Piccantino (chilli)

Texture	firm, with chopped chilli
Flavour	zingy, chilli-flavoured
Storage	between +4°C and +8°C
Shape	cylindrical
Shelf Life	18 months d.p.

Code	1004
Pack	wheel
Code EAN	2970052
Weight in g	3000
Box pcs	1
Box kg	3
Box material	Shape / polystyrene



Latteria al "Radicchio Rosso di Treviso IGP"

Texture	firm, with chopped radicchio
Flavour	sweet, full, radicchio-flavoured
Storage	between +4°C and +8°C
Shape	cylindrical
Shelf Life	18 months d.p.

Code	307
Pack	wheel
Code EAN	2595413
Weight in g	3000
Box pcs	1
Box kg	3
Box material	Shape / polystyrene

CACIOTTA

Mildly mature and exquisitely romantic, the Tomasoni Caciotta cheeses, available in a number of variants – made from cow's or goat's milk, organic, with and without lactose – are ideal on their own or in salads, pies and flans.



Caciotta cheeses



Caciottella

Texture	firm
Flavour	sweet, milky
Storage	between 0°C and +4°C
Shape	cylindrical
Shelf Life	30 days

Code	42	14
Pack	cf flowpack / vacuum-sealed	loose
Code EAN	2242570	2241614
Weight in g	500	700
Box pcs	4	5
Box kg	2	3.5
Box material	polystyrene	cardboard



Caciotta with goat's milk

Texture	firm, white
Flavour	mild, typical of goat's milk
Storage	between 0°C and +4°C
Shape	cylindrical
Shelf Life	30 days

Code	34
Pack	cf flowpack / vacuum-sealed
Code EAN	2241633
Weight in g	500
Box pcs	4
Box kg	2
Box material	polystyrene



Caciotta al "Radicchio Rosso di Treviso IGP"

Texture	firm, white
Flavour	fresh, full flavour with a light radicchio aftertaste.
Storage	between 0°C and +4°C
Shape	cylindrical
Shelf Life	60 days

Code	4R
Pack	vacuum-sealed
Code EAN	
Weight in g	400
Box pcs	4
Box kg	2
Box material	polystyrene



Caciotta with truffle

Texture	firm
Flavour	fresh, full flavour, truffle-flavoured
Storage	between 0°C and +4°C
Shape	cylindrical
Shelf Life	60 days

Code	4T
Pack	vacuum-sealed
Code EAN	2455995
Weight in g	400 (peso variabile)
Box pcs	10
Box kg	5
Box material	polystyrene

ROBIOLA

Fresh and creamy with a delicate milky flavour, Tomasoni's Robiola cheese is exquisite spread on warm bread and accompanied by a variety of ingredients, or as a healthy, wholesome base ingredient in the kitchen.



Robiola cheeses



Robiola

Texture	spreadable, creamy
Flavour	pleasant, slightly sour
Storage	between 0°C and +4°C
Shape	cubic
Shelf Life	30 days

Code	223
Pack	tray
Code EAN	8016599000378
Weight in g	100
Box pcs	9
Box kg	0,9
Box material	cardboard



Robiola 1kg

Also available in 1 kg tray



Texture	soft, spreadable
Flavour	pleasant, slightly sour
Storage	between 0°C and +4°C
Shape	1 kg small bucket
Shelf Life	30 days

Code	2403
Pack	small bucket
Code EAN	8016599000590
Weight in g	1.000
Box pcs	4
Box kg	4
Box material	cardboard



Robiola with goat's milk

Texture	spreadable, creamy
Flavour	from creamy sweet to slightly sour
Storage	between 0°C and +4°C
Shape	cubic
Shelf Life	30 days

Code	228
Pack	tray
Code EAN	8016599000576
Weight in g	100
Box pcs	9
Box kg	0,9
Box material	cardboard



Robiola with goat's milk 1kg

Also available in 1 kg tray



Texture	soft, spreadable
Flavour	from creamy sweet to slightly sour
Storage	between 0°C and +4°C
Shape	1 kg small bucket
Shelf Life	30 days

Code	2409
Pack	small bucket
Code EAN	8016599000835
Weight in g	1.000
Box pcs	4
Box kg	4
Box material	cardboard



Robiola lactose-free

Texture	soft, spreadable
Flavour	from creamy sweet to slightly sour
Storage	between 0°C and +4°C
Shape	cubic
Shelf Life	30 days

Code	124
Pack	tray
Code EAN	8016599000439
Weight in g	100
Box pcs	9
Box kg	0,9
Box material	cardboard



Robiola lactose-free 1kg

Also available in 1 kg tray



Texture	soft, spreadable
Flavour	from creamy sweet to slightly sour
Storage	between 0°C and +4°C
Shape	1 kg small bucket
Shelf Life	30 days

Code	
Pack	
Code EAN	
Weight in g	
Box pcs	
Box kg	
Box material	

SPREADABLE CHEESES

A creamy encounter of freshness and goodness. Tomasoni's spreadable cheeses are the ideal choice to enrich any course. They are available in many flavours.



Spreadable cheeses

5 flavours - 100 g

Fresh and creamy, **Tomasoni's spreadable cheeses** melt in the mouth, for an extraordinary taste experience. Their soft, light texture and genuine ingredients envelop and titillate the palate.

They come in five irresistible variants, Classic and flavoured with Pecorino, Truffle, Parmigiano Reggiano and Gorgonzola. The best selection for real cheese lovers.



Classic



Gorgonzola DOP



Pecorino



Truffle



Parmigiano Reggiano

Texture	creamy, soft
Flavour	sour, medium intensity
Storage	between 0°C and +4°C
Shape	conical
Shelf Life	60 days from date of production

Code	Classic - 490	Gorgonzola DOP - 500	Pecorino - 493	Truffle - 495	Parmigiano Reggiano - 499
Pack	heat-sealed tub	heat-sealed tub	heat-sealed tub	heat-sealed tub	heat-sealed tub
Code EAN	8016599000828	8016599000644	8016599000712	8016599000736	8016599000637
Weight in g	100	100	100	100	100
Box pcs	9	9	9	9	9
Box kg	0.9	0.9	0.9	0.9	0.9
Box material	cardboard	cardboard	cardboard	cardboard	cardboard

Spreadable cheeses

5 flavours - 1 kg*

*also available in 5-10kg small bucket

Also available in 1kg packs, **Tomasoni's spreadable cheeses** add a touch of unique flavour to any recipe with the greatest of ease. Their wholesome flavour makes everything, from cold and hot appetisers to pasta and risotto dishes, even more delicious. They're also ideal enjoyed on their own, in all their genuine simplicity.





Classic





Gorgonzola DOP





Pecorino





Truffle





Parmigiano Reggiano

Texture	creamy, soft
Flavour	sour, medium intensity
Storage	between 0°C and +4°C
Shape	conical
Shelf Life	60 days from date of production

Code	Classic - 468	Gorgonzola DOP - 600	Pecorino - 595	Truffle - 596	Parmigiano Reggiano - 599
Pack	heat-sealed tub	heat-sealed tub	heat-sealed tub	heat-sealed tub	heat-sealed tub
Code EAN	8016599000897	8016599000682	8016599000699	8016599000705	8016599000675
Weight in g	1000	1000	1000	1000	1000
Box pcs	4	4	4	4	4
Box kg	4	4	4	4	4
Box material	cardboard	cardboard	cardboard	cardboard	cardboard


TOMASONI
Formaggi per tradizione dal 1955
LATTE ITALIANO
Spalmabile
AL PARMIGIANO REGGIANO
Autorizzazione Consorzio Parmigiano Reggiano
PARMIGIANO REGGIANO
formaggio fresco
Senza addensanti
Spalmabile
CLASSICO CREMOSO
Spalmabile
AL GORGONZOLA DOP
Spalmabile
AL TARTUFO
Spalmabile
AL PECORINO


CASATELLA
D.O.P. TREVIGIANA
TOMASONI
Formaggi per tradizione dal 1955



All the flavour of a unique territory, all the love of a family of dairymen since 1955.







Fkdesign

Crema del Piave®

THAT'S US !



TOMASONI
Traditional cheeses since 1955

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