

CACIOTTO SILANO P.D.O.

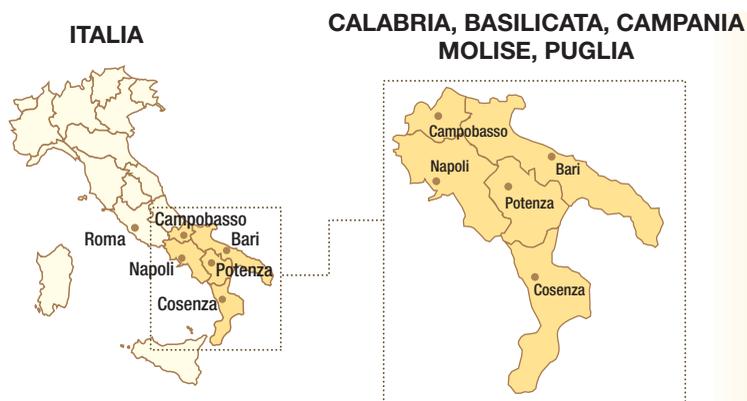


PRODUCT

The Caciocavallo Silano PDO (Protected Denomination of Origin) is a kneaded-paste cheese produced with cow's milk, medium hard;
appearance: oval or truncated-cone shape with or without little head, according to production area customs, and presents inlets where cords are situated; paste is homogeneous, compact with very light holes; the rind is smooth, thin, with pronounced straw-colour;
colour: white or straw-yellow, deeper outside, less deep inside;
taste: aromatic, palatable, it melts in mouth; delicate and sweet if it's young, it becomes spicy as long as maturing goes on;
weight: from 1 to 2,5 kg;
maturing: 30 days as minimum period.

PRODUCTION ZONE

Production of Caciocavallo Silano PDO cheese is localized in the inside areas of Calabria, Basilicata, Campania, Molise and Puglia regions.



DENOMINATION MARK



The Caciocavallo Silano inscription oval disposed, with a break far down, contains a rectangle at its inside with a pinetree and the "DOP" outer inscription, under the rectangle is quoted the reference of Community Regulations of acknowledgement. This logo, imprinted on each whole cheese guarantees that the product is the genuine Caciocavallo Silano PDO.

Before being put on the market every whole cheese has to be thermic marked using the countermark foreseen by the production regulation and the quoting of an identification number assigned by the Consortium of Protection of Caciocavallo Silano Cheese.

NORMATIVE REFERENCES



Acknowledgement of the Denomination: Reg. CE n. 1263 dtd 01.07.1996 (issued on GUCE (OJEC) L. 163 dtd 02.07.1996) and Reg. CE n. 1204 dtd 04.07.2003

Acknowledgement of Consortium for the Protection: D.M. 18.08.2006 (G.U. 200 dtd 29.08.2006)

CONTACTS

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