

PARMIGIANO-REGGIANO PDO



PRODUCT

Parmigiano-Reggiano PDO is a medium-hard cheese with a cooked and not pressed paste. It is completely natural as it is made without additives nor preservatives. It is characterised by its high digestibility, its high calcium content, its richness in mineral micro and macro elements its pleasantness and its varying and many-sided organoleptic profile.

appearance: cylindrical shape with slightly convex or nearly straight vertical sides, slightly rimmed flat faces (flat faces diameter from 35 to 45cm, vertical sides height from 20 to 26cm); minimum weight 30kg; the rind is approximately 6mm thick, natural straw coloured; a distinguishing feature of Parmigiano-Reggiano is the fact that it breaks into slivers (the paste, in matured product, has the typical granular texture and friability of well-aged cheese); the structure remains rather soft, almost velvety, it has a very fine granular texture and sometimes has barely visible micro-holes ;

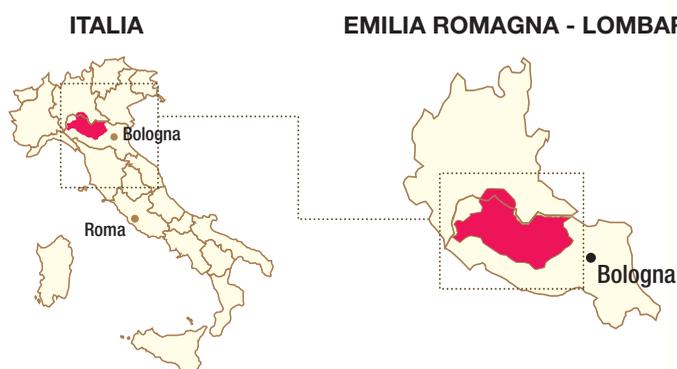
colour: ranging from light straw yellow to straw yellow;

taste: it depends on the maturation: balanced and mild, tasty or prominent;

maturing: minimum 12 months (the longest among cheeses). Three reference maturation periods exist: more than 18 months, more than 22 and more than 30 months. Parmigiano-Reggiano of over 18 months maturation: it has a balanced and mild flavour with scents of milk and fresh fruit. Parmigiano-Reggiano of over 22 months maturation: it is soluble, crumbly and grainy with the right balance between mildness and tastiness. Parmigiano-Reggiano of over 30 months maturation: it is the richest in nutritional elements and it is particularly crumbly and grainy. The taste is prominent with spicy and nutty notes.

PRODUCTION ZONE

The production area corresponds to the territories of provinces of Parma, Reggio in Emilia, Modena, Mantova on the right-hand of the Po river, Bologna on the left-hand of Reno river.



DENOMINATION MARK



The denomination mark consists of a black circle with a slice of Parmigiano-Reggiano in close-up and an entire piece in the background, on the left side. Below the circle lies the wording in yellow letters "PARMIGIANO-REGGIANO", inside a black box.

NORMATIVE REFERENCES



Recognition of the Consortium for the Protection of Parmigiano-Reggiano cheese: Ministerial Decree of 24 April 2002 (Italian Official Journal, issue No. 134 of 10 June 2002) to be renewed every three years, latest renewal with Ministerial Decree of 21 April 2011 (Italian OJ issue No. 110 of 13 May 2011).

CONTACTS

Consorzio del Formaggio Parmigiano-Reggiano
Via J.F. Kennedy, 18 - 42124 Reggio Emilia (RE)
Tel. 0522.307741 - Fax 0522.307748
staff@parmigiano-reggiano.it - www.parmigiano-reggiano.it