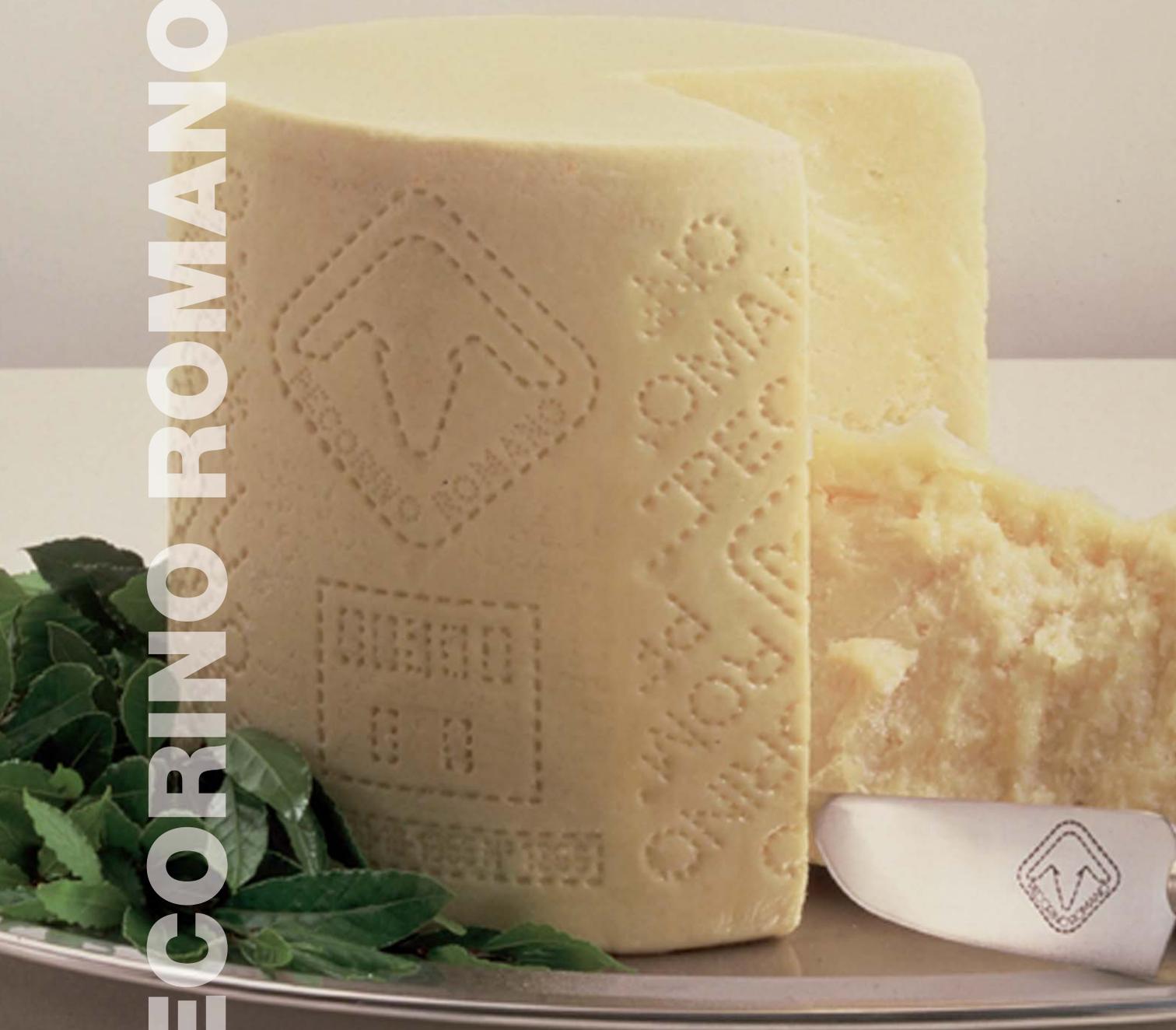


PECORINO ROMANO PDO



PRODUCT

The Pecorino Romano (Roman ewe's cheese) PDO (Protected Denomination of Origin) is a cooked hard-paste cheese, produced with fresh whole ewe's milk;

appearance: shapes are cylindrical with flat faces, rim of 25 to 40 cm height, and diameter of plate from 25 to 35 cm; paste is compact and lightly hole; thin rind light ivory or natural straw coloured, sometime coated with special protections for food neutral or black coloured or with natural rind;

weight: from 20 to 35 kg, depending on whole cheese sizes;

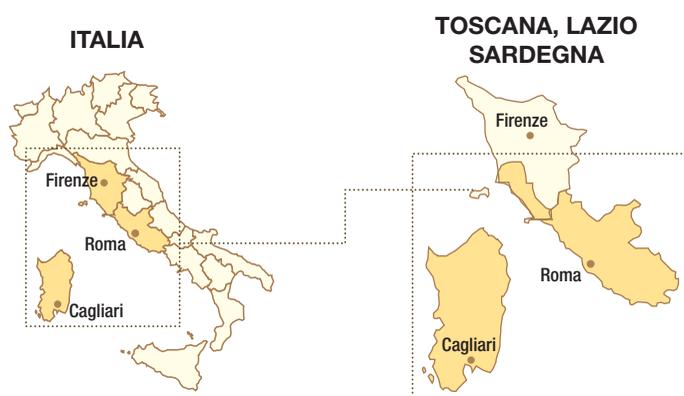
colour: variable from white to straw more or less deep depending on technical conditions of production;

taste: aromatic, lightly sharp and savoury the table cheese, sharp, deep, fragrant typical of the grater cheese;

maturing: minimum 5 months for the table cheese, minimum 8 months for the grater cheese.

PRODUCTION ZONE

The production area includes the whole territory of Sardegna and Lazio regions and the province of Grosseto.



CONSORTIUM MARK



The logo consists of a rhomb with smoothed corners, containing the stylized head of a ewe and with below the inscription "Pecorino Romano". The Pecorino Romano whole cheeses have to be marked at the origin on the whole rim by means of special matrix of food resin which impresses the denomination of cheese and the logo, the initials of province of origin, the code of the producing dairy, the months and year of production, as well as the terms of measures which recognize the denomination of origin of the cheese.

NORMATIVE REFERENCES



Acknowledgement of Denomination: Reg. CE n. 1107 dtd 12.6.1996 (issued on GUCE (OJEC) L.148 dtd 21/6/1996)
 Acknowledgement of Consortium for the Protection: D.M. 24.04.2002 (G.U. n. 135 dtd 11.6.2002) - renewal D.M. 08.04.2008 (G.U. n. 95 dtd 22.4.2008)

CONTACTS



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