

PROVOLONE VALPADANA PDO



PRODUCT

The Provolone Valpadana PDO (Protected Denomination of Origin) is a medium hard stretched curd cheese produced with cow's whole milk at natural acidity of fermentation;

appearance: salami-, melon-, trunkconical-, pear- shaped, also surmounted by a small spherical head (small flask); the external surface may present light grooves due to the supporting rope passage; smooth, thin, glossy rind of gold-yellow coloured, sometimes brown-yellow; past is hard and can show a light and sparse holes and a light stripping is tolerated;

weight: from 0,500 to 100 kg, more particularly from 0,500 kg to 6 kg for cheese intended for a consumption after a short period of maturing, from more than 6 kg to 100 kg for the cheese intended for a consumption a maturing of usually more than three months;

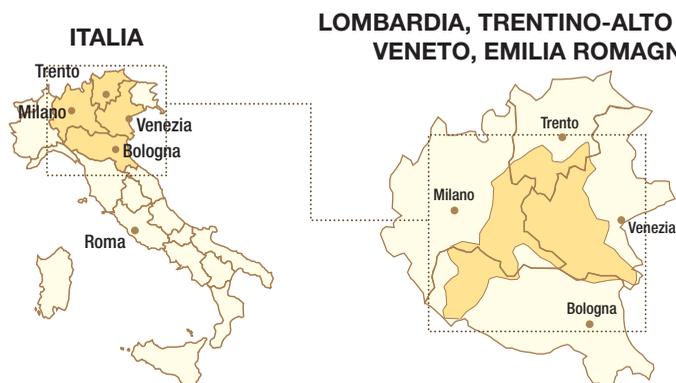
colour: lightly straw;

taste: delicate till three months of maturing, tending to hot if of later maturing or when goatling- or lamb- rennet is used, alone or jointly;

maturing: minimum ten day maturing till 4 kg; over 4 kg: minimum 30 days maturing; over 10 kg and exclusively for the hot typology maturing is of minimum 90 days; the product can be smoked.

PRODUCTION ZONE

The production area of Provolone Valpadana PDO is situated, in Lombardia, inside the territory of the provinces of Cremona and Brescia and in some comune of the provinces of Bergamo, Mantova and Milano; in Veneto inside territory of the provinces of Verona, Vicenza, Rovigo and Padova; in some commune of the autonomous province of Trento.



DENOMINATION MARK



The logo is a circle with background, in the centre, light blue surrounded by green with serrated outlines. In the centre there is a stylized figure of a provolone cheese with the tricolor surmounted by the inscription "PROVOLONE VALPADANA", under the figure is situated the inscription "REG. (CE) 1107/96".

As guarantee of the authentic Provolone Valpadana PDO there is a cockade with logo of Denomination and number of producer dairy. A green and yellow cockade with mark of Provolone Valpadana is attached to the rope which support the whole cheese, but logo is visible on all the packaging.

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. 26.04.2002 (G.U. n. 140 dtd 17.6.2002) - renewal D.M. 11.04.2008 (G.U. n. 98 dtd 26.4.2008)

CONTACTS

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