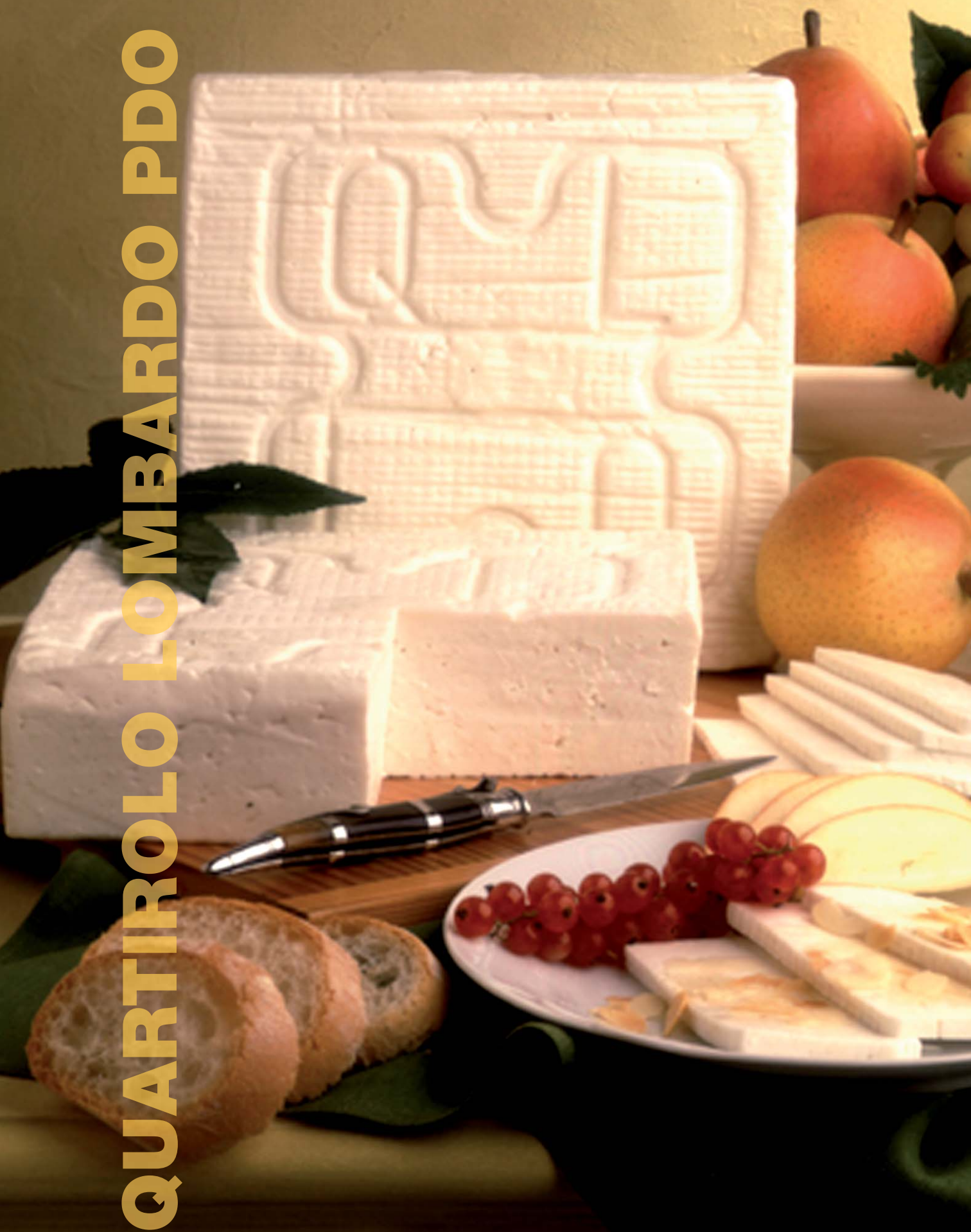


QUARTIROLO LOMBARDO PDO



PRODUCT

The Quartirolò Lombardo PDO (Protected Denomination of Origin) is a soft table cheese produced with cow's milk;

appearance: characteristic parallelepiped-quadrangular shape, at flat faces with side from 18 to 22 cm length and straight rim from 4 to 8 cm; the paste, lightly clotted, becomes compact through maturing; thin and soft rind, white-rosy in cheeses of first maturing and grey-green reddish in those more mature; paste with united structure, lightly clotted, with eventually small detachments and anfractuositities, crumbly (without yellowish crown under the rind) which becomes more compact and soft depending on progress of maturing;

weight: from 1,5 to 3,5 kg;

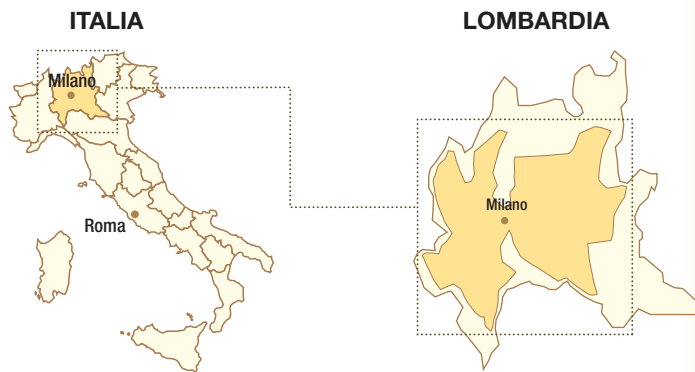
colour: from white to straw-white, it can become more intense for the mature cheese;

taste: lightly acid when young, aromatic after maturing;

maturing: from 5 to 30 days for the type with soft paste. After 30 days the product is marketed as "mature Quartirolò Lombardo".

PRODUCTION ZONE

The Quartirolò Lombardo PDO cheese has to be produced exclusively in the provinces of Bergamo, Brescia, Como, Cremona, Lecco, Lodi, Milano, Pavia and Varese (zones where also maturing must take place).



DENOMINATION MARK



The logo consists of a graphical symbol which squares the initials "Q" and "L" on the surface of the whole cheese. Every whole cheese of Quartirolò Lombardo, when ready to be marketed, is "dressed" with a personalized wrapper which quotes, of course, the mark of the Protected Denomination of Origin.

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. 22.07.2004 (G.U. n. 180 dtd 3.8.2004) - renewal D.M. 23.07.2010 (G.U. n. 182 del 06.08.2010)

CONTACTS

Consorzio Tutela Quartirolò Lombardo
Via Roggia Vignola, 9 - 24047 Treviglio (BG)
Tel. 0363.309409 - Fax 0363.309409
info@quartirolò.com - www.quartirolò.com