

RICOTTA ROMANA PDO



PRODUCT

The ricotta is rich in precious serum proteins and amino acids branched. It is produced solely with sheep's milk. It is light food due to the low content fat so that it can not be considered cheese for the Italian legislation . The main raw material is the serum that is obtained during the production of cheese . The latter holds almost completely the fat part of the milk leaving the serum proteins. The serum is heated and stirred repeatedly at this stage can be added to the milk of sheep in a maximum of 15% of the quantity of serum. The heating up to about + 90 °C promotes the coagulation of serum proteins that emerge in the form of small white flakes. These are extracted with ramina manually and gently lying in fuscelle from classical truncated cone shape layer by layer.

appareance: has a structure very thin;
colour: white;
taste: delicate and sweet.

PRODUCTION ZONE

The production area is situated in region of Lazio.



DENOMINATION MARK



The logo consists of a square perimeter formed by three colored lines, starting from the outside, green, white and red, containing inside a stylized sheep's head between the two capital letters "R" and respectively yellow, the left one, red, the right one. The perimeter of the square of the logo is interrupted: laterally by the letter "R" in red and at the bottom by the abbreviation, in capital red letters, "D.O.P.". The name of the product is placed below the perimeter of the square and consists of the words in capital letters "RICOTTA" in yellow and "ROMANA" in red.

NORMATIVE REFERENCES



Acknowledgement of Denomination: Reg. (CE) 737 del 13/05/05 iussed on GUCE n. 122 serie L del 14/05/05. (iussed on G.U. n. 12 del 01/06/05)

CONTACTS

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