

GORGONZOLA PDO



PRODUCT

Gorgonzola is a straw-white, soft cheese with greenish streaks deriving from a process called “erborinatura” in Italian, that is the creation of moulds. This cheese is creamy and soft, with a peculiar, typical taste. Soft gorgonzola cheese is slightly spicy; spicy gorgonzola, whose curd is more blue-veined, is thicker and more crumbly. Both types of Gorgonzola cheese are produced with pasteurised milk coming from cattle stations placed in the origin area, milk enzymes, and selected moulds giving the cheese its peculiar streaks.

HISTORY

The story of Gorgonzola cheese is the story of an excellence of Italian cuisine. It took more than a thousand years to reach this title and it was a path full of successes that have led Gorgonzola to be today the third most important Italian PDO cheese made from cow's milk. His date of birth dates back to the Middle Ages, around the year 1007, more than 11 centuries ago.



PRODUCTION AREA

The production area extends to the area between Lombardy and Piedmont which includes the provinces of Novara, Vercelli, Cuneo, Biella, Verbano-Cusio-Ossola and the territory of Casale Monferrato for Piedmont; Bergamo, Brescia, Como, Cremona, Lecco, Lodi, Milan, Monza, Pavia and Varese for Lombardy. Only the milk from the farms of these provinces can today be used to produce Gorgonzola giving it the Protected Designation of Origin (P.D.O).

HOW TO RECOGNISE IT

Gorgonzola rounds are marked at the origin on both flat faces.

Consumers may recognise the cheese when they buy it by the **g** brand printed on the aluminium sheet wrapping the cheese, which is exclusively assigned to the producers authorised by the Consortium.



CONTACTS

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HOW TO STORE

Its top characteristics are better preserved if kept in a dry and cool place, or inside the fridge, on the lower shelves, preferably wrapped in a cotton cloth. In order to realise its full aromatic potential, it needs to be taken out of the fridge at least half an hour before eating.

PAIRINGS

On a slice of bread or in purity, Gorgonzola DOP lends itself well to all culinary preparations from appetizers to desserts.

DID YOU KNOW?

Gorgonzola should be preserved at 2c° to 8 c°.

It is creamy and soft with a particular and characteristic flavor, slightly spicy for the sweet type, more decisive and stronger flavor for the spicy type whose texture is more marbled, consistent and crumbly.

The lactose content in Gorgonzola is well below the ministerial limit to define a cheese as "naturally lactose-free" (<0.1 g/100g).

In order to enjoy better soft gorgonzola qualities, it is recommended that you take it out from the fridge at least thirty minutes before consumption.

GRANA PADANO PDO



PRODUCT

A staple in Italian cuisine, Grana Padano is an aged hard cheese, made from raw, partially skimmed milk exclusively produced in the production area.

It has a fine grainy structure and a mellow, tasty, yet never overpowering, flavour, and can be found aged between 9 months to over 24 months.

HISTORY

Grana Padano has been a part of Italy's proud gastronomic heritage for nearly 1000 years. Benedictine monks found a clever solution to preserve the surplus milk produced, by creating a hard cheese, which could withstand the test of time.

Due to its grainy texture, it soon became known as "Grana".

In 1954, it was officially named "Grana Padano", with "Padano" identifying the area of Production, the Pianura Padana (Po River Valley) in Northern Italy.



PRODUCTION AREA

Grana Padano is produced in the Po River Valley in Northern Italy, within the regions of Piedmont, Lombardy, Veneto and some areas of Trento and the province of Piacenza in Emilia Romagna.

HOW TO RECOGNISE IT

Grana Padano can be recognised by the fire-branded mark, which can be found on whole wheels, and by the Marks of Origin (small lozenges with the words “Grana” and “Padano” in them) on the rind even of small wedges. On pre-packaged portions or grated, the yellow logo must be present with also the PDO logo.



CONTACTS

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HOW TO STORE

Grana Padano is best stored in a fridge kept at a temperature of around 4° C (39° F).

It is best not stored alongside other strong flavoured cheeses as this may compromise its taste.

It should be kept carefully wrapped in clingfilm or in a good quality freezer bag.

If serving Grana Padano on a cheese platter, take it out of the fridge 30 min. before serving.

PAIRINGS

Due to the different ageing stages, Grana Padano cheese is a very versatile cheese, which can be served on its own or included in a variety of recipes.

Perfect grated on your favourite pasta, risotto or soup, shaved on carpaccio, sprinkled on salads and vegetable dishes or served with fruit, nuts and chutneys.

DID YOU KNOW?

- It takes 15 litres of naturally partially skimmed milk to produce 1 kg of Grana Padano PDO
- 30g of Grana Padano PDO contain the same nutritional value of around 0,5 litres of milk.
- 50g of Grana Padano PDO provide 600mg of Calcium 60% of an adult's RDA.
- Grana Padano is lactose free due to the characteristics of its production and ageing process.
- Grana Padano also contains important proteins, iron, vitamins (especially A and B group) and minerals.

MOZZARELLA DI BUFALA CAMPANA PDO



PRODUCT

Mozzarella di Bufala Campana DOP is a fresh spun cheese, produced exclusively with fresh whole water buffalo milk, coming from breedings located in the traditional area of origin: center-south of Italy.

HISTORY

The first historical references are from the 12 century when the monks of the monastery of San Lorenzo in Capua (Caserta) offered pilgrims a “mozza” accompanied by a piece of bread. The word Mozzarella comes from the Italian verb “mozzare”, which indicates the operation that the cheesemaker still makes today by manually cutting (carving) the spun cheese with forefinger and thumb, the mozzarella precisely.



PRODUCTION AREA

Central - Southern Italy: Campania Region (Provinces of Caserta, Salerno, Napoli, Benevento), South of Lazio Region (Provinces of Latina, Frosinone, Roma), north of Puglia region (prov.Foggia), Molise region (Venafro).

HOW TO RECOGNISE IT

Only if it is in its original packaging showing the complete designation

Mozzarella di Bufala Campana DOP
name and both the

Consorzio di Tutela and the
european PDO* labels.

*Protected Designation of Origin



CONTACTS

Consorzio di Tutela

Mozzarella di Bufala Campana DOP

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HOW TO STORE

It is better to eat in the same day it is bought.

Otherwise, it should be kept in a cool place
(10° ÷ 15° C), still immersed in its own liquid.

If placed in the refrigerator, it should be taken out
some good time before eating so that it can be
served at room temperature to enjoy
its true flavor.

PAIRINGS

To be tasted au natural or coupled to other
ingredients (tomato, salad) also cooked
(pizza, pasta): any mix and match is allowed,
for example with fish (shrimps)
or fruits (avocado).

DID YOU KNOW?

- **Mozzarella di Bufala Campana DOP** is a very savoury and digestible cheese, rich in proteins and minerals, with a low levels of salts, lactose and cholesterol.
- Around 4 liters of buffalo milk are required to make 1 kg of **Mozzarella di Bufala Campana**.
 - The word 'mozzarella' is considered by international food legislation as a generic expression (like pizza, pasta, etc.), used throughout the world for products without any links to historic, cultural and artisan tradition.
 - The DOP brand has permitted the original product its territory and, above all, its unmistakable flavor to be known but, more importantly, it has permitted the consumer to distinguish non certified mozzarellas from the **Mozzarella di Bufala Campana** which production is checked with different controls, from the buffalo farming to the store shelves.

PECORINO ROMANO PDO



PRODUCT

Pecorino Romano PDO is produced exclusively with sheep's milk coming from farms within the production area. It has a hard texture, and its rind is thin, straw-yellow in colour, and can have a black or natural colour coating. Its texture is compact or with tiny holes, while colour ranges from white to straw yellow, with a typical aromatic taste. At the end of 5 months of maturation the table cheese has a slightly piquant taste, which enhances with maturing: that is why after 8 months of maturation time, the cheese is perfect for grating and its taste is intensely piquant.

HISTORY

Pecorino Romano PDO descends directly from the shep's milk cheese which was at base of the Romans' diet throughout the Empire. History tell us that more than 2 thousand years ago, in ancient Rome, the same Pecorino cheese that we eat today was an important ingredient in everyday meals but also during feasts at the Emperor's palace.

In 48 B.C. Virgil described its nutritional and energetic properties, and said that the daily ration assigned to every Roman soldier was 27 grams per day.



PRODUCTION AREA

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

HOW TO RECOGNISE IT

Shapes are cylindrical with flat faces, rim of 25 to 40 cm height, and diameter of plat from 25 to 35 cm.

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.



CONTACTS

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HOW TO STORE

Its top characteristics are better preserved if kept in a dry and cool place, or inside the fridge, on the lower shelves, preferably wrapped in a cotton cloth. In order to realise its full aromatic potential, it needs to be taken out of the fridge at least half an hour before eating.

PAIRINGS

The table cheese marries well with fresh fruit, figs, honey or fruit jams, as well as with traditional breads and cold meats, accompanied of course, by a well rounded, full bodied wine. The cheese for grating is the ideal ingredient for the preparation of sauces or for particularly savoury pasta dishes.

DID YOU KNOW?

The Pecorino Romano P.D.O. is naturally "lactose free" (*The absence of lactose is a natural consequence of Pecorino Romano cheesemaking process. It contains galactose in quantities below 2,7 mg/kg), and can be safely consumed by people affected by galactosemia (being galactose - free) or lactose intolerance (being lactose - free). This distinctive trait is rendered possible by the combined action of cheese maturation and enzymes naturally found in milk and through the use of processing aids such as "scotta innesto" (starter culture with a high microbial biodiversity) and lamb rennet paste.