



## PRODUCT TECHNICAL DATA SHEET

Rev. 01 of 05/02/2007

# PROVOLONE VALPADANA MILD D.O.P.



Semi-hard curd cheese which undergoes medium or long-term ageing. It is made from full-fat cow's milk with natural fermentation acidity. It is produced with liquid calf rennet and addition natural whey.

The product is distinguished by its use of calf rennet and for an aging process which does not exceed 2-3 months.

The discipline of production of Provolone Valpadana (DPCM 09-04-1993) has safeguarded this cheese making culture through individualization of shapes that are geometrical in type, copied in various weights. We can therefore distinguish 4 shape types: a sausage, a melon/pear, truncated cone and a bottle type.

Provolone Valpadana may be smoked. Provolone Valpadana is also available in portions (commonly known as "prepacked") in practical packets generally around 200 g, from the fridge units in points of sale. Although it may placed on sale with many different weights, all the Provolone Valpadana prepacked cheese must show the correct protected origin denomination, the label which identifies it and the authorization number issued by the Consorzio Tutela Provolone Valpadana at each packaging centre.

### PRODUCT DESCRIPTION

### D.O.P. CERTIFICATIONS

From 1993 (D.P.C.M. 09 April 1993 then up-dated with D. Lgs. 19-09-03) the denomination Provolone Tipico fell into decline, as it mainly identified a "generic" cheese, and was substituted by the denomination "Provolone Valpadana", a cheese with Controlled Origin Denomination ("D.O.C.").

From 1996 Provolone Valpadana has been the proud holder of the label "D.O.P.", Protected Origin Denomination (EC Reg. n. 1107/96), in agreement with European community legislation (EEC Reg. 2081/92), which defines the characteristics of the products at origin of denomination.

### INGREDIENTS

Cow's whole milk (about 98%), salt (about 1,5%-2%), calf rennet (traces).

### CHEESEMAKING

Coagulation obtained from rennet from unweaned calves or from goats and lambs, the latter two used alone or separately.

Kneading of the curd in compliance with honest and constant usage, carried out following natural lactic fermentation and consecutively, exclusively on curds obtained in the same creamery in which the processing of the milk took place.

Moulding carried out manually or with the help of special



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	<p>moulds; after this the paste should be salted in brine for a length of time varying from 12 hours up to 25 days depending on the weight.</p> <p>Ageing carried out using traditional methods, hanging the cheese up in ideal temperature and humidity conditions. The minimum period is 30 days. The product may be smoked.</p>
<i>TYPICAL CHARACTERISTICS OF PRODUCT</i>	<ul style="list-style-type: none"> <li>- Shapes: sausage, melon, truncated cone, pear also with a spherical head (a bottle); the external surface may have slight marks caused by string;</li> <li>- Weight: from 0.500 Kg to 100 Kg; more specifically from 0,500 Kg to 6 Kg for cheeses to be put on sale after a short period of aging; from over 6 Kg to 100 Kg for cheeses which are to be put on sale after a period of aging generally longer than 3 months;</li> <li>- Crust: smooth, thin, shiny, golden yellow in colour, sometimes yellowy brown;</li> <li>- Curd: compact, may have a few holes and slight layering is acceptable; pale straw in colour;</li> <li>- Flavour: delicate up to three months of ageing, pronounced towards sharp with more aging or when goat's or lamb's rennet has been used, either alone or together.</li> </ul>
<i>PRODUCTION AREA</i>	It includes the whole area of the following provinces: Brescia, Cremona, Padova, Piacenza, Rovigo, Verona, Vicenza, Bergamo, Mantova, Milano and Trento.
<i>SHELF LIFE</i>	180 days from date of delivery/date of issue of delivery note
<i>CARRIAGE CONDITION</i>	With refrigerant vehicle at the temperature from +4°C to +14°C
<i>PALLET SYSTEM</i>	EPAL 80 cm x 120 cm
<i>STORAGE CONDITION</i>	In refrigerant store at the temperature from +4°C to +14°C
<i>PRESERVATION CONDITION</i>	Keep in a cold place at the temperature from +4°C to +14°C
<i>CUSTOM CODE</i>	04069073



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### TYPES OF FORMAT

SELLING FORMAT (net weight)	TYPE OF PACKING
1/4 of a wheel – about 5 Kg.	Vacuum plastic bag
300 gr. – random weight packaging	Vacuum plastic bag

### TYPES OF FORMAT AND PALLET

SELLING FORMAT	1/4 of a wheel	300 grams
<i>EAN code</i>		
<i>Items/carton</i>	1	20
<i>Cartons/layer</i>	6	9
<i>Layers/pallet</i>	7	6
<i>Cartons/pallet</i>	42	54

### PHYSICAL AND CHEMICAL COMPOSITION (average values for 100 grams of product)

COMPOUND	VALUE
Proteins	26 gr.
Lipids	27 gr.
Glucides	2,5 gr.
Calcium	880 mg
Phosphorus	576 mg
Water	40,5%
Fat	27,1%
Fat on dry matter	minimum 44%
Energy value (1 Kcal = 4,1868 Kj)	365 Kcal – 1.517 Kj