



## PRODUCT TECHNICAL DATA SHEET

Rev. 01 of 05/02/2007

# ASIAGO CHEESE D.O.P.



### PRODUCT DESCRIPTION

Asiago D.O.P. is produced only within certain officially-recognised production zones, using milk collected in the same areas. Each form of Asiago cheese is guaranteed by the Consorzio Tutela, the Regulatory Board for the Supervision of the Production of Asiago Cheese.

So, when you choose Asiago D.O.P., you can be sure you're getting a genuine - and very delicious - product.

There's only one Asiago, and that is the real Asiago, which always has this symbol marked on the side of each form.

Cheese, half-cooked, produced with cow's milk in two different varieties. It's an Italian, Protected Designation of Origin cheese produced with two distinct flavours, corresponding with the fresh and ripened varieties.

The two varieties can be differentiated not only on the basis of their taste and consistency or the length of the maturing period, but also with respect to the methods of production used.

Fresh Asiago - delicate and sweet, like milk fresh from the farm - is produced with whole milk.

The ripened variety, the taste of which is stronger and varies according to the length of the maturing period (from 3 to 12 months), is produced with skimmed milk.

### D.O.P. CERTIFICATIONS

Asiago has been certified as a D.O.C. (Controlled Designation of Origin) cheese since 21st December, 1978, when a law was passed to establish the limits of the geographical area within which the milk used to produce this variety of cheese could be collected and where production traditionally takes place. The officially-recognised zones for Asiago cheese are defined as the entire provinces of Vicenza and Trento, and two areas in the provinces of Treviso and Padova. However, after the introduction of EEC regulation 2081/92 Asiago cheese was indicated for P.D.O. (Protected Designation of Origin) certification, which it obtained on 12th June, 1996 (Reg. 1107/96).

### INGREDIENTS

Cow's whole milk, salt, selected milk ferments, calf rennet.

### CHEESEMAKING

The Asiago pressato (fresh variety) is obtained exclusively with whole cow's milk, procured from 1 or 2 milking operations.



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	<p>The bovine enzyme (rennet) is added to stimulate coagulation of the milk at temperatures generally ranging from 35-40°C. The curd is cut as soon as it reaches a suitable consistency. This operation is performed with a curd-knife when the granules have grown to the size of a small nut.</p> <p>The half-cooking process continues until the mass of curd being worked reaches a temperature of 44°C ± 2°C. After the half-cooking process the curd is extracted and placed in the moulds for forming.</p> <p>The working of the curd which has just been extracted is the important phase in the production of fresh Asiago and includes the operations of repeated cutting of the curd, salting and turning the cheese.</p> <p>The curd is then placed in the moulds, sometimes after previous portioning, and is compacted by manual or pneumatic presses.</p>
<p><i>TYPICAL CHARACTERISTICS OF PRODUCT</i></p>	<ul style="list-style-type: none"> <li>- Form: cylindrical, with smooth, convex sides, and flat or almost flat upper and lower surfaces;</li> <li>- Size: 30 - 40 cm diameter; 11 - 15 cm high;</li> <li>- Weight: 11 - 15 Kg.;</li> <li>- Crust: fine and elastic;</li> <li>- Appearance and consistency: larger holes, light colour;</li> <li>- Flavour: sweet, delicate taste;</li> <li>- Seasonig: 20 days;</li> </ul>
<p><i>PRODUCTION AREA</i></p>	<p>It includes the whole area of the following provinces: Bergamo, Brescia, Como, Cremona, Cuneo, Milano, Novara, Pavia, Vercelli, and the following municipalities belong to province of Alessandria: Casale Monferrato, Villanova Monferrato, Balzola, Morano Po, Coniolo, Pontestura, Serralunga di Crea, Cereseto, Treville, Ozzano Monferrato, San Giorgio Monferrato, Sala Monferrato, Cellamonte, Rosignano Monferrato, Terruggia, Ottiglio, Frassinello Monferrato, Olivola, Vignale, Camagna, Conzano, Occimiano, Mirabello Monferrato, Giarole, Valenza, Pomaro Monferrato, Bozzole, Valmacca, Ticineto, Borgo San Martino and Frassineto Po.</p>
<p><i>SHELF LIFE</i></p>	<p>90 days from date of delivery/date of issue of delivery note</p>
<p><i>CARRIAGE CONDITION</i></p>	<p>With refrigerant vehicle at the temperature from +4°C to +1°C.</p>
<p><i>PALLET SYSTEM</i></p>	<p>EPAL 80 cm x 120 cm</p>
<p><i>STORAGE CONDITION</i></p>	<p>In refrigerant store at the temperature from +4°C to +1°C.</p>
<p><i>PRESERVATION CONDITION</i></p>	<p>Keep in a cold place at the temperature from +4°C to +1°C.</p>
<p><i>CUSTOM CODE</i></p>	<p>04069075</p>



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### ASIAGO CHEESE D.O.P.

#### TYPES OF FORMAT

SELLING FORMAT (net weight)	TYPE OF PACKING
14 Kg. – wheel	Not packed
7 Kg. – 1/2 of a wheel	Vacuum plastic bag
3,5 Kg. – 1/4 of a wheel	Vacuum plastic bag
350 gr. – random weight packaging	Vacuum plastic bag

#### TYPES OF FORMAT AND PALLET

SELLING FORMAT	Wheel	1/2 of a wheel	1/4 of a wheel	350 gr.
<i>EAN code</i>				
<i>Items/carton</i>	1	2	4	16
<i>Cartons/layer</i>	6	6	6	10
<i>Layers/pallet</i>	6	6	6	6
<i>Cartons/pallet</i>	36	36	36	60

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

COMPOUND	VALUE
Proteins	24 gr.
Carbohydrates	none
Lipids	28,0 gr.
Calcium	0,70 gr.
Phosphorus	0,50 gr.
Salt	1,7%
Water	39%
Dry matter	minimum 44%
Vitamin A	150 µg
Vitamin B1	traces
Vitamin B2	traces
Vitamin PP	traces
Fat on dry matter	minimum 34%
Energy (1 Kcal = 4,1868 Kj)	348 Kcal – 1.444 Kj