



Allevatore di Formaggi

Mozzarella di Bufala Campana DOP



Description

Buffalo Mozzarella received the Protected Designation of Origin (PDO) status only in 1993. This happened too late to prevent the generic name from becoming increasingly associated with stretched-curd cheeses made with cow's milk. Mozzarella di Bufala Campana DOP (Protected Designation of Origin) is still produced today in the area where "mozzarella" or "provature" (soft cheese) has been produced, perhaps since the Middle Ages. This area is rich in marshes, where only buffalo can graze. It is important to consume it at room temperature, not refrigerated, otherwise much of its flavor will be lost.

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Characteristics

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Region



Campania,
Lazio

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

white paste, very soft, compact, elastic, oozing whey

Taste

fresh, with the distinct musky notes of buffalo milk

Pairings

White wines, light beers. Red tomato jam. Flatbread.

Technical specifications

- **Milk:** pasteurized milk, whole milk, young buffalo
- **Processing:** artisanal
- **Cheese Paste:** spun
- **Salting:** brine
- **Seasoning:** absent
- **Production:** all year round
- **Fat:** 52% MGSS
- **Weight:** 3-0, 8 kg
- **Diametro:** diameter 8-12 cm
- **Producers:** cheesemakers from some provinces of Campania and Lazio
- **Whole Cheese Code:** 0907523 (125 gr.) – 0907521 (250 gr.) – various formats (on request)