Feta

Description

Feta is the traditional Greek cheese par excellence.

It is made from cow's milk, although it can contain up to 20% goat's milk, and is characterized by its crumbly texture.

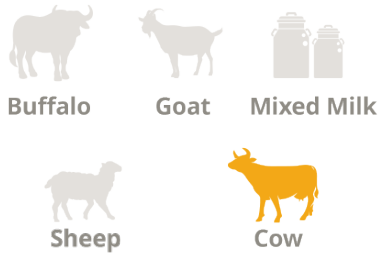
Its fame stems primarily from its widespread use in the famous Greek salad. [guffanti_pdf_button]

Characteristics

Characteristics

Region

Milk Origin



Appearance

White, grainy

Flavor

Strong and lactic

Pairings

Vegetables, oil, light white wines

Technical specifications

- **Milk:** pasteurized cow's (up to 20% goat's milk may be added)
- **Processing:** artisanal
- **Cheese Paste:** semi-hard
- **Salting:** dry
- **Seasoning:** 15 days
- **Production:** all year round
- **Fat:** 43% Mgss
- **Weight:** 2 kg approx
- **Diametro:** variable
- **Producers:** Cheesemakers of Greece
- **Whole Cheese Code:** 8913567