Allevatore di Formaggi

Mozzarella di bufala Campana DOP

Source

- Campania
- Lazio

Type of milk

- Buffalo

Brands

Unfortunately, buffalo milk Mozzarella was only been awarded denomination of protected origin (DOP) status in 1993, too late to prevent the generic name from being associated with stringy paste products made with cow's milk. However, the Campania buffalo milk Mozzarella is still produced in the area which has been producing 'mozzarellas' or 'provature' possibly since the Middle Ages, since it is a swamp area ideal for buffalo grazing. It is important to consume the cheese at room temperature since it looses a much of its flavour when cold from the refrigerator.

Organoleptic characteristics

Aspect and texture: very soft, compact and elastic, white paste, weeping serum
Taste: fresh with distinctive musky traces of buffalo milk
Serving suggestions: white wines, lagers. Red tomato preserve. 'Schiacciata' flat bread

Technical characteristics

Milk: full fat, raw / pasteurizes, buffalo milk
Production method: artisan
Paste: stringy
Salting: in brine
Ripening: none

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Production period: throughout the year
Fats: 52% F-Dm
Weight: 0.3 – 0.8 kg
Dimensions: 8-12 cm diameter
Producers: dairies in various provinces of Campania and Lazio
Whole cheese code: n.d.
Cutted cheese code: n.d.

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