



<https://www.caciocavallosilano.it/>

Caciocavallo Silano (CS) PDO is a semi-hard pasta filata cheese manufactured with raw or mildly thermally treated cows' milk and natural whey starter

PRODUCTION AREA

Internal areas of the provinces of Crotona, Vibo Valentia, Catanzaro and Cosenza, in the Calabria region; Avellino, Benevento, Caserta and Naples, in the Campania region; Isernia and Campobasso, in the Molise region; Bari, Taranto and Brindisi, in the Apulia region; Matera and Potenza in the Basilicata region.

PRODUCTION METHOD

The milk, from at least four consecutive milkings, is curdled at between 36-38°C using calf or kid goat rennet. Natural whey may be used and prepared in the same milk processing structure. When the

curd has reached the desired consistency, after a few minutes, it is broken until the lumps have reached the size of a hazelnut. The maturing phase of the curd, consisting of a lactic acid fermentation, varies on average from 4 to 10 hours and can continue further in relation to the acidity of the milk processed, the temperature at mass or other factors. The ripening of the dough is completed when it is in the condition of being spun and the control on the ripening time is carried out by sampling at short intervals, of small parts of the dough itself that are immersed in boiling water to try if it stretches into elastic fibres, lucid, continuous and resistant: ie row». The modelling of the characteristic shape is obtained manually by immersing the spun dough quickly in boiling water. The moulded shapes are first immersed in re-cooling water and then in brine. The salting time varies depending on the weight but is never less than 6 hours.

Removed from the brine the shapes are tied in pairs with special ties and suspended with poles in order to obtain the maturation. The minimum duration of the ripening period is 30 days, but may be longer.

APPEARANCE AND FLAVOUR

- shape: oval or conical with or without head. Respecting local customs, with the presence of creeks dependent on the position of the ties;
- weight: between 1 kg and 2,500 kg;
- rind: thin, smooth, of a marked straw colour; the surface may have slight creeks due to the ties placed in relation to the method of binding. It is allowed to use treatments of the shapes, surface, external and transparent, free of dyes with respect to the color of the crust.
- paste: homogeneous compact with slight holes, white color straw yellow more 'load outside, and less load inside;
- aromatic taste, pleasant, fusible in the mouth, normally delicate and basically sweet when the cheese is young, until it becomes spicy when ripe.
- fat of dry matter not less than 38%.

MARKETING



The product is marketed as Caciocavallo Silano PDO. It is sold whole, in large pieces and in pre-packed slices. Cheese bearing the designation of origin «Caciocavallo Silano» must bear the mark set out in Annex A on each cheese when it is released for consumption by heat, in a linear or dotted form, which is an integral part of this decree and the indicator of an identification number assigned by the Consortium for the Protection of Cheese «Caciocavallo Silano», subject to authorization to the supervision, to each producer included in the control system. This mark, in pantone colour 348 CVC, together with the reference of the Community Regulation under which the name itself was registered and of the identification number attributed to the individual producer referred to in the previous subparagraph, It must be stamped on the labels affixed to each individual shape