

Provolone Valpadana DOP

ASPETTO DEL PRODOTTO

Formaggio a pasta filata cotta stagionato da 2-3 mesi a 6-12 mesi

Forma variabile: a pera tronco-conica con base e calotta appiattita, a salame, a melone

Crosta liscia, gialla, trattata con paraffina

La forma più comune tronco-conica è alta 36-45 cm con insenature longitudinali dovute allo spago.

Le forme prodotte sono uniformi tra loro

Peso variabile da 0,5 a 100 Kg. Comunemente da 1,5 a 6 Kg

Pasta di colore bianco-giallo, di consistenza uniforme. Occhiatura assente

INGREDIENTI

Latte bovino intero

Siero proveniente dalla lavorazione precedente

Caglio di vitello liquido (varietà dolce)

Caglio di capretto in pasta (varietà piccante)

Sale



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PRODUCT CHARACTERISTICS

Cheese characterized by stretched, cooked curd, aged for 2 - 3 months to 6 - 12 months.

Its shape is variable: conical log pear shape with flat base and cap, salami shape, melon shape.

Plain crust, yellow in color, coated with wax.

The most common shape is a conical log, 36 - 45 cm in height, with longitudinal indentations due to the string.

The shapes are uniform.

The weight is variable: 0.5 to 100 kilograms; traditionally from 1.5 to 6 kilograms.

The curd is yellow-white in color, uniform in consistency, without holes.

Produced in the entire territory of the provinces of Cremona, Brescia, Verona, Vicenza, Rovigo, Padua, Piacenza and neighboring communes of the provinces of Bergamo, Mantua, Milan and the autonomous province of Trento forming a single geographical area.

For approximately the past century, because of the serious lack of raw material (cows' milk) production has been fragmentary and has moved to areas better known for dairy farming (the area around Valpadana and neighboring areas). As a consequence, it was found to be essential to have workers who were skilled in the traditional production techniques, which used to be found mainly in the southern areas. Then traditional production methods typical of Valpadana came to be established. As a result of these traditional practices, the name was originally recognized by the D.P.R. of 30.10.1955, No. 1269, which was followed by the D.P.C.M. of 9.4.1993 introducing new production and product-naming regulations.

INGREDIENTS

Whole cow's milk

Whey belonging to previous processes

Calf rennet liquid (Mild Provolone)

Kid goat rennet paste (Piquant Provolone)

Salt

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FASI DI PROCESSO

Riscaldamento de latte a 39-45 °C
Aggiunta siero delle lavorazioni precedenti
Aggiunta caglio
Coagulazione a 35-38 °C per 20 minuti
Rottura della cagliata, in agitazione per 10 minuti, con rotella fino a grani simili a nocciola
Estrazione del siero fino a scoprire la cagliata
Riscaldamento siero a 60-72 °C
Cottura della cagliata a 48-53 °C in agitazione tramite aggiunta di siero (prefilatura)
Estrazione del siero fino a scoprire la cagliata
Riscaldamento del siero 50-65 °C
Cottura della cagliata a 50-53 °C in agitazione tramite aggiunta di siero (prefilatura)
Agitazione della cagliata con rotella per 10-15 minuti
Estrazione della cagliata
Sosta della cagliata a 22-26 °C (varietà dolce), a 30-40 °C (varietà piccante) per 3-10 ore sottosiero o fuori dal siero
Taglio della cagliata fuori dal siero in listarelle
Riscaldamento della cagliata in acqua a 75-80 °C
Filatura della cagliata per 5-10' a 60-68 °C
Modellatura/formattazione
legatura
Sosta all'interno degli stampi per 20'
Immersione dello stampo in acqua fredda corrente fino ad indurimento
Liberazione dagli stampi
Salatura in salamoia in immersione per 4-5 giorni a 10-16 °C
Stufatura in sospensione per 1-2 giorni a 24-28 °C
Paraffinatura
Stagionatura da 2-3 mesi a 6-12 mesi tra i 15 e 18 °C

AUTORE

01/12/2004 - Bertolassi Renato



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PROCESS PHASES

Warm the milk to 39 - 45 °C
Add whey belonging to previous processes
Add rennet
Coagulate at 35 - 38°C for 20 minutes
Break the curd, mixing for 10 minutes, with a small wheel until the curd becomes hazelnut in size
Extract the whey until the whey level reaches the top of the curd
Warm the whey to 60 - 72°C
Cook the curd at 48 - 53°C, agitating and adding whey (pre-stretch)
Extract the whey until the whey level reaches the top of the curd
Warm the whey to 50 - 65°C
Cook the curd at 50 - 53°C, agitating and adding whey (pre-stretch)
Agitate the curd with a small wheel for 10 - 15 minutes
Extract the curd
Allow the curd to sit at 22 - 26°C (mild variety), at 30 - 40 °C (piquant variety) for 3 - 10 hours within or outside the whey
Cut the curd outside of the whey to form little strips
Warm the curd in water at 75 - 80°C
Stretch the curd for 5 - 10 minutes at 60 - 68°C
Shape/mold
Tie
Allow the curd to sit in the mold for 20 minutes
Immerse the mold in cold water until it becomes hard
Remove the mold
Salt by immersion in brine solution for 4 - 5 days at 10 - 16°C
Hang for 1 - 2 days at 24 - 28°C
Wax
Maturate for 2 - 3 months to 6 - 12 months between 15 - 18 °C

AUTHOR

08/23/2005 - Sozzi Alessandro