

## PARMIGIANO REGGIANO PDO



COUNTRY  
ITALIA



CATEGORY  
FOOD



CLASS  
CLASSE 1.3. FORMAGGI

Registration date: 21 / 06 / 1996

### DESCRIPTION

Parmigiano Reggiano PDO is a cooked and un-pressed hard cheese, produced with raw cow's milk obtained from animals reared in the production area and fed mainly on local fodder.

### PRODUCTION METHOD

The cheese is produced with milk taken from the evening milking, which is left to rest overnight in steel vats. After it has been partially skimmed, the evening milk is added to the morning milk in a characteristic copper boiler in the shape of an upside down bell, without any type of additive. A natural whey is then added to the milk and the mixture is heated to a temperature of 33°C. Calf rennet is then added and the milk is curdled for 12-15 minutes. The curd is broken into small grains before being cooked until it reaches a temperature of 55°C. After the grains have settled, the mass is lifted out of the boiler and cut in half; each half is wrapped in a linen cloth and put into wooden or metal molds, where the cheese obtains its characteristic shape and a casein marker is incorporated into the rind; the alphanumeric code unequivocally identifies each single wheel. The wheels are then marked with a special marking stamp, which embosses the dotted inscription "Parmigiano Reggiano", the serial number of the dairy and the production date and year on the rind. This is followed by the salting process, which involves the wheel being immersed for 16-20 days in a natural saturated salt solution. The wheels are then left to ripen on wooden shelves in a temperature and humidity controlled environment; this stage can last anything from 12 months to two years. Only cheeses which pass a strict selection are marked with the oval fire brand after 12 months of ripening.

### APPEARANCE AND FLAVOUR

Parmigiano Reggiano PDO has a cylindrical shape with a diameter of 35 to 45 cm and a height of 20 to 26 cm. The wheels weigh at least 30 kg and have an average weight of 40-42 kg. The rind is natural golden yellow in colour. The cheese is hard, with a colour that varies from pale to deep straw yellow; the texture is minutely grainy and flaky. It has a delicate flavour

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and a fragrant aroma that is savoury but not pungent

#### PRODUCTION AREA

The production area of Parmigiano Reggiano PDO is within the territory of the provinces of Parma, Reggio Emilia, Modena and Bologna (on the left side of the River Reno), in the Emilia-Romagna region; the Province of Mantua on the right side of the River Po, in the Lombardy region.

#### HISTORY

The origins of Parmigiano Reggiano PDO date back to the Middle Ages, thanks to the work of Benedictine and Cistercian monks in the Po Valley, who, between the Apennines and the right side of the River Po, reclaimed the wetlands and started cultivating the fields with the cereals, hay and pasture necessary to feed the cows.

#### GASTRONOMY

If vacuum-packed, Parmigiano Reggiano PDO should be conserved in the fridge at a temperature of 2-8°C; If not, it is best to keep it vacuum-sealed or in transparent plastic food bags. Particularly versatile thanks to the different levels of ripening, it is the main ingredient for many recipes that are part of Italian tradition. It can be consumed as a table cheese, eaten on its own, or served with vegetables, salads and fresh fruit or nuts. It is ideal for grating over pasta, minestrone and consommé.

#### DISTINCTIVE FEATURES

The processing method of Parmigiano Reggiano PDO is substantially the same as it was nine centuries ago, and uses the same basic ingredients (milk, rennet and salt), without any additives or preservatives.

#### REFERENCE BODY



CONSORZIO DEL FORMAGGIO

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#### INSPECTION BODY



OCQ - ORGANISMO CONTROLLO

QUALITÀ PRODUZIONI

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#### ECONOMIC INDICATORS



OPERATORS

3318

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PRODUCTION (KG)  
130,176,050



TURNOVER (MLN €)  
1123



SURFACE (HA)  
70,776

#### DATA PRODUCTION - TIME SERIES

Year	Production (kg or lt)	Turnover (mln €)	Export (mln €)
2016	130,176,050	1,123	559
2015	127,951,652	981	510
2014	128,542,915	1,036	507
2013	126,468,131	1,107	473
2012	123,830,823	1,289	493
2011	116,669,583	1,355	435
2010	113,932,688	1,108	387
2009	115,605,937	901	353
2008	118,343,458	940	196
2007	117,335,034	935	190
2006	117,382,633	853	160

# QUALIGEO



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ministero delle  
politiche agricole  
alimentari e forestali

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