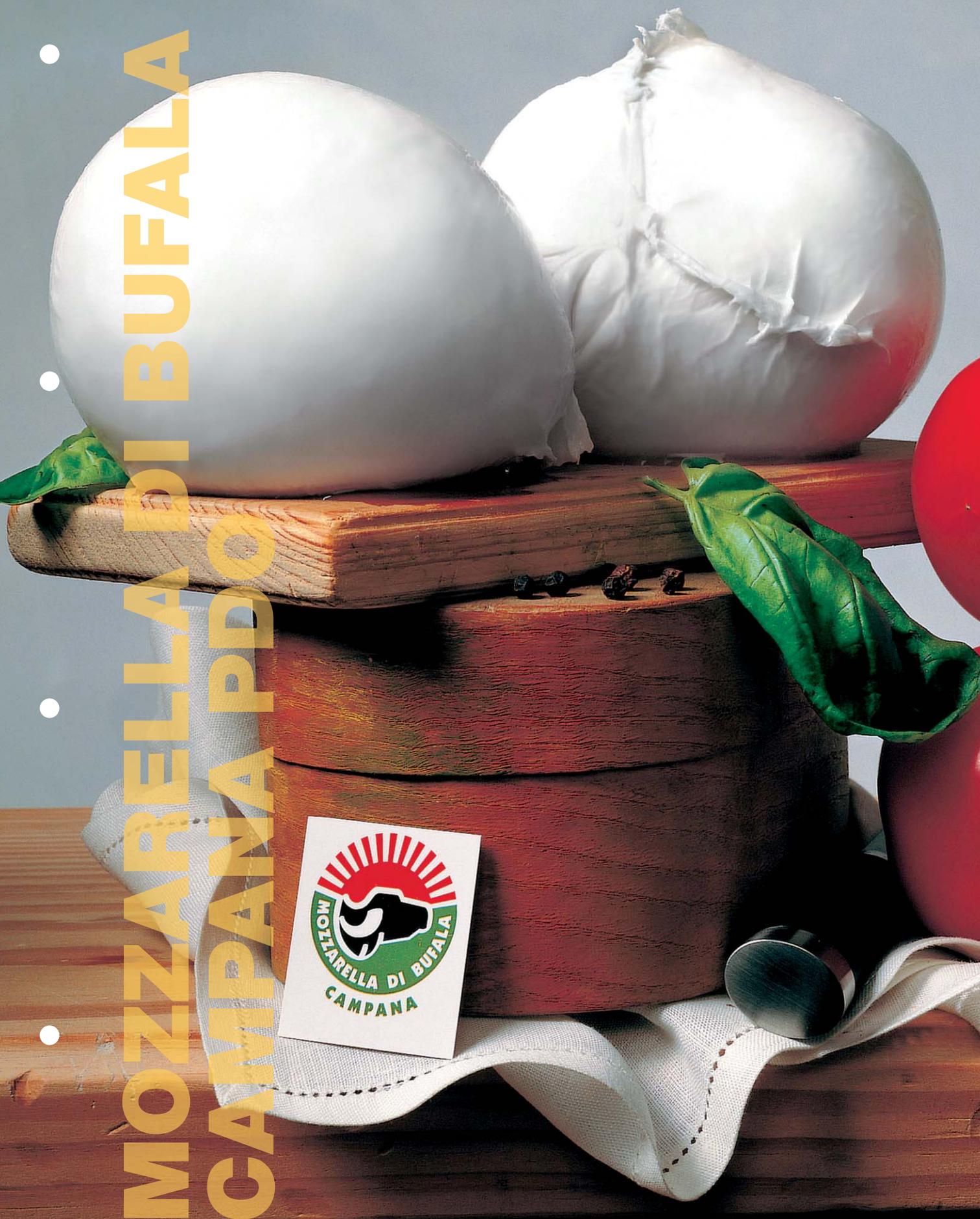


MOZZARELLA DI BUFALA
CAMPANA PDO



PRODUCT

The Mozzarella di Bufala Campana PDO (Protected Denomination of Origin) is a kneaded paste fresh made exclusively from whole water-buffalo milk, cheese with thin leaves structure, lightly elastic during the first eight-ten hours after the production and manufacturing, afterwards tending to become more melting; this cheese has no kind of defects like holes, caused by gaseous or anomalous fermentations; absence of preservatives, inhibiting and colouring substances; at the moment of cut appears a drippings of a light whitish serosity, fat, fragrance of milk enzymes; the product can be smoked;

appearance: the traditional shape is roundish; very thin rind with smooth surface;

weight: from 10 to 800 gr, it depends from the typologies (tiny pieces, plaits, little pearls, small cherries, little bows, little ovules), while the plait may reach 3 kg weight;

colour: external glazed white;

taste: typical and delicate.

PRODUCTION ZONE

The production area is situated in some regions of centre and south of Italy; Campania (the whole territory of the provinces of Caserta and Salerno, part of the provinces of Napoli and Benevento, Lazio (some communes in province of Latina, Frosinone and Roma), Puglia (some communes in province of Foggia), Molise (only the commune of Venafro in province of Isernia).



DENOMINATION MARK



The logo is a buffalo's head stylized and black coloured placed in the middle of a circle divided in two parts: the upper one, red coloured, representing a sun with rays; in the lower middle part, green coloured, is inserted the inscription "Mozzarella di Bufala" ("Buffalo's milk Mozzarella") under which there is the word "Campana" ("of Campania"), green on white field. The Mozzarella di Bufala Campana PDO cheese has to be put up for sale only if pre-packed at the origin. Every pack must quote the complete name of the denomination, the logo with the national (D.P.C.M. 10/05/1993) and community (Reg. CE n. 1107/96) law terms, besides the number of dairy's authorization (AUT. Consortium for Protection N. 000/00/0000). The Mozzarella di Bufala Campana is the sole mozzarella in commerce to have obtained the European recognition of PDO (Protected Designation of Origin).

NORMATIVE REFERENCES



Acknowledgement of Denomination: Reg. CE n. 1107 dtd 12.06.1996 (issued on GUCE (OJEC) L. 148 dtd 21.06.1996) and Reg. CE n. 103 dtd 04.02.2008 (issued on GUCE (OJEC) n. 31 del 05.02.2008)
 Acknowledgement of Consortium for the Protection: D.M. 24.04.2002 (G.U. n. 134 dtd 10.06.2002) - renewal D.M. 16.04.2008 (G.U. n. 103 dtd 03.05.2008)

CONTACTS

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